

◇ ALL DAY DINING ◇

Rock oysters, mignonette dressing **35**  
 Warm misto olives, garlic, fennel seed, citrus **9**  
 Fire roasted sourdough, whipped butter **8**  
 French onion dip, carrot crackers **16**  
 Devilled eggs, cured yolk, bonito flakes, chives **16**  
 Artisan cured meats, mortadella, bresaola,  
 chicken liver parfait, cornichons, toast **36**  
 Fried potato, n'duja, cheddar cheese **14**  
 Wagyu cheeseburger, gruyère cheese,  
 house ketchup, pickle, fries **30**

◇ MENU ◇

Hiramasa kingfish, crème fraiche, soy bean,  
 horseradish, white ponzu **29**  
 Foie gras, poached pear, cured duck, brioche **34**  
 Sugarloaf cabbage, tosazu emulsion, kumquat-chive oil **23**  
 Grilled Southern calamari, rouille, XO butter **28**  
 Potato gnocchi, butternut pumpkin, black cabbage,  
 brown butter **34**  
 Roast blue eye cod, spinach, cauliflower, Grenobloise **46**  
 Aged duck breast, heirloom beetroot, pistachio, spiced jus **46**  
 Pork schnitzel "holstein", hen's egg, white anchovy,  
 caper, jus gras **42**  
 Lamb rump, caramelised eshallot, red wine jus **35**  
 250g sirloin, peppercorn and cognac cream,  
 roast eshallot **52**

◇ SIDES ◇

Baby cos, pecorino, cucumber, white balsamic **15**  
 Spiced carrot, coconut, olive oil **15**  
 Shoestring fries, furikake salt **13**  
 Potato purée **15**

◇ DESSERT ◇

Bombe Alaska, mandarin, coconut, rum **30 FOR 2**  
 Carrot cake, praline mousse, apricot, carrot sorbet **19**  
 Dark chocolate, grapes, PX Sherry, raspberry sorbet **19**  
 Cheese selection, grapes, lavosh, oat crackers **36**

◇ SHARED MENUS ◇

**SANS PROHIBITION**

*There's no law stopping you from tasting it all*

**95PP**

Fire roasted sourdough, whipped butter  
 French onion dip, carrot crackers  
 Sugarloaf cabbage, tosazu émulsion, kumquat-chive oil  
 Roast blue-eye cod, spinach, cauliflower, Grenobloise  
 Lamb rump, caramelised eshallot, red wine jus  
 Baby cos, pecorino, cucumber, white balsamic  
 Spiced carrot, coconut, olive oil  
 Dark chocolate, grapes, PX Sherry, raspberry sorbet  
 Cheese selection, grapes, lavosh, oat crackers\*

*\*\$12pp supplement*

*Designed to be shared with the whole table.  
 Minimum 2 people.*

**QUEEN TEXAS**

*An ode to New York's Queen of the Prohibition era,  
 made for sharing with a drink in hand and story on the lips*

**125PP**

Fire roasted sourdough, whipped butter  
 Devilled eggs, cured yolk, bonito flakes, chives  
 Fried potato, n'duja, cheddar cheese  
 Sugarloaf cabbage, tosazu emulsion, kumquat-chive oil  
 Grilled Southern calamari, rouille, XO butter  
 Potato gnocchi, butternut pumpkin,  
 black cabbage, brown butter  
 Sirloin, peppercorn and cognac cream, roast eshallot  
 Baby cos, pecorino, cucumber, white balsamic  
 Potato purée  
 Bombe Alaska, mandarin, coconut, rum  
 Cheese selection, grapes, lavosh, oat crackers\*

*\*\$12pp supplement*

*Designed to be shared with the whole table.  
 Minimum 2 people.*

ESQ. ◇

📍 @esqatqvb