

MENU

AVAILABLE ALL DAY

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**

Fried potato, n'duja, cheddar cheese **14**

Devilled eggs, cured yolk, bonito flakes, chives **16**

Artisan cured meats, mortadella, bresaola,  
prosciutto, cornichons, toast **36**

Wagyu cheeseburger, gruyère cheese,  
house ketchup, pickle, fries **30**

AVAILABLE FOR LUNCH & DINNER

Sugarloaf cabbage, tosazu emulsion, kumquat-chive oil **23**

Hiramasa kingfish, crème fraîche, soy bean,  
horseradish, white ponzu **29**

Grilled Southern calamari, rouille, XO butter **28**

Chicken liver parfait, apple and pear chutney,  
port jelly, sourdough toast **28**

Foie gras, poached pear, cured duck, brioche **34**

Potato gnocchi, butternut pumpkin, black cabbage,  
brown butter **34**

Snapper, spinach, cauliflower, Grenobloise **38**

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 **42**

250g sirloin, peppercorn and cognac cream **65**

Baby cos, pecorino, cucumber, white balsamic **15**

Spiced carrot, coconut, olive oil **15**

Shoestring fries, furikake salt **13**

Potato purée **15**

Bombe Alaska, mandarin, coconut, rum **30**

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 95PP

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

Fire roasted sourdough, whipped butter

French onion dip, carrot crackers

Sugarloaf cabbage, tosazu émulsion, kumquat-chive oil

Snapper, 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 125PP

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

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

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.



BAR & DINING