

MENU

SHARE PLATES

Sydney rock oysters, mignonette dressing, lemon (6) **38**

Warm misto olives, garlic, fennel seed, citrus **10**

Fire roasted sourdough, whipped butter **9**

Taramasalata, bottarga, carrot crackers **18**

Fried potato, n'duja, cheddar cheese **16**

School prawns, prawn emulsion, lime **21**

Sugarloaf cabbage, vadouvan, parsley, yoghurt **27**

Hiramasa kingfish, sesame, cucamelon, orange ponzu **28**

Southern calamari, rouille, XO butter **33**

Fois gras, poached pear, cured duck, brioche **35**

Beef tartare, cheddar, pepper, brown butter **31**

Artisan cured meats **38**

mortadella, bresaola, prosciutto, chicken liver parfait, toast

MAINS

Potato gnocchi, greens, pine nut, parmesan **36**

Snapper fillet, spinach, cauliflower, grenobloise **47**

Blue-eye cod en papillote, escabeche, lemon verbena **47**

Aged duck breast, heirloom beetroot, pistachio, spiced jus **44**

Wagyu cheeseburger, gruyère, house ketchup, pickle **27**

Lamb saddle, pea & mint, Dutch carrot, jus **45**

Riverina black angus scotch eye fillet 300g **56**

Pinnacle T-Bone MBS+2 800g **149**

SIDES

Baby cos, pecorino, cucumber, white balsamic **16**

Green bean, XO, cured egg **16**

Brussel sprouts, smoked almonds, ricotta salata **16**

Shoestring fries, furikake salt **14**

DESSERT

Bombe Alaska, mandarin, coconut, rum **34**

Rhubarb frangipane tart, vanilla custard, strawberry **23**

Valrhona 'Jivara' chocolate mousse, raspberry **23**

Cheese selection, grapes, lavosh, oat crackers **36**

SHARED MENUS

SANS PROHIBITION 99PP

There's no law stopping you from tasting it all

Fire roasted sourdough, whipped butter

Taramasalata, bottarga, carrot crackers

Sugarloaf cabbage, Vadouvan, parsley, yoghurt

Potato gnocchi, pea, pine nut, parmesan

Lamb saddle, pea & mint, Dutch carrot, jus

Baby cos, pecorino, cucumber, white balsamic

Green bean, XO, cured egg

Valrhona 'Jivara' chocolate mousse, raspberry

Cheese selection, grapes, lavosh, oat crackers*

**\$12pp supplement*

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

QUEEN TEXAS 129PP

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

Fried potato, n'duja, cheddar cheese

Southern calamari, rouille, XO butter

Blue-eye cod en papillote, escabeche, lemon verbena

Aged duck breast, heirloom beetroot, pistachio, spiced jus

Baby cos, pecorino, cucumber, white balsamic

Brussel sprouts, smoked almond, ricotta salata

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.