

SOMETHING TO START

<i>Sambuca Flambéed Tolunka Olives</i> (VE, GF, DF)	10
<i>Slow-Fermented Focaccia</i> ; Extra Virgin Olive Oil, Moderna Balsamic (V)	15
<i>Sydney Rock Oysters, Lemon Granita</i> (GF,DF) A*	7 Each
<i>Beetroot Carpaccio, Orange, Goats Cheese, Fennel</i> (V,GF)	25

TAPAS

<i>Prawn toast, sweet corn, guindilla peppers, chilli-lime aioli</i> (2 pcs) M*	18
<i>Mushroom croquetas, truffle aioli</i> (3 pcs) (v)	19
<i>Crispy Calamari, lemon pepper, chilli aioli</i> Grilled Rodriguez Chorizo, grilled red pepper, Chimichurri (GF,DF)	25
<i>Charred Western Australian Octopus, cannelloni beans, semi dried tomatoes</i> A*	32
<i>MB6+ Wagyu Beef Skewers, charred capsicum, jalapeno salsa verde</i> (3 pieces, GF,DF)	34
<i>Half-Shell Hokkaido Scallops, pea puree, crispy pancetta</i> (3 pieces, GF, DF) I*	35
<i>Salmon Crudo, passionfruit, ginger coriander dressing, pickled fennel</i> (DF,GF) A*	35
<i>Grilled Rodriguez Chorizo, roasted red pepper, Chimichurri</i> (GF,DF)	30

LARGE PLATES

<i>Moroccan Roasted Cauliflower, hummus, beetroot, grilled asparagus, herb oil</i> (VE,GF,DF)	36
<i>Char-Grilled Prawns, house garlic, herb butter</i> (4 pieces, GF) M*	45
<i>House-Made Ricotta Gnocchi, slow cooked MB8+ beef ragu, aged Parmigiano Reggiano</i>	45
<i>Coren-Fed Chicken Supreme, whipped garlic labneh, sweet potato, Sumac, pickled shallots, jus</i> (GF)	44
<i>Humpty Doo Barramundi, rocket, fennel, Champagne Beurre Blanc, Avruga Caviar</i> (GF) M*	45
<i>Miso Glazed Salmon, crispy wasabi peas, bok choy, yuzu mayo</i> I*	43
<i>Tajima Wagyu Rump MB6+ (300g) house salad, choice of Dijon mustard, grain mustard, Merlot Jus</i>	59
<i>Portoro Scotch Fillet MB4+ (500g) house salad, choice of Dijon mustard, grain mustard, Merlot Jus</i>	130

SIDES

<i>Char-grilled broccolini, almonds, citrus balsamic</i> (VE, GF, DF,	17
<i>N)Mediterranean Baby Chats, roasted garlic, olive oil, Oregano</i> (GF,DF)	18
<i>House Salad, tomato, cucumber, Spanish onion</i>	15
<i>Triple Cooked Potato Chips, grated Parmesan</i>	17

| v/ vegetarian | gf/ gluten free | df/ dairy free | n/ contains nuts | ve/ vegan |
Seafood Origin: M*/ mixed origin | I*/ imported | A*/ Australian

MP (Market Price). Our menus are subject to change based on seasonality and availability of ingredients.

Please ask about special dietary requirements.

A 10% service charge applies for groups of 10+ and a 1.5% surcharge on all payments by card.

A 10% surcharge applies to Sundays and 15% on public holidays.