

DINNER MENU

From 5pm



BREADS

Pita bread – Soft, warm pita served with tzatziki, baba ganoush, sumac, and Guindillas 22

ENTRÉES

Tuna & avocado tartare – Fresh, hand-cut tuna paired with creamy avocado, topped with citrus and herbs 29

Mozzarella burrata – Marinated heirloom tomato, five shields balsamic of Modena IGP, lemon balm, smoked salt (V) 27

Wagyu bresaola carpaccio – Thinly sliced wagyu bresaola, herb mayonnaise, pickled shallot, lemon Agrumato oil, ciabatta 29

Soup of the day – Fresh, seasonal ingredients blended into a comforting soup, served with grilled sourdough and hand-crafted butter (V) 21

MAINS

Grilled barramundi – Seared barramundi served with cauliflower purée, pickled mushrooms, confit cherry tomatoes, asparagus, and herb butter 47

Lamb rump – Succulent lamb rump with carrot purée, potato pave, charred leek, rosemary jus, and mint jelly 47

Ricciarelli – Garlic prawns, green mussels, seafood bisque, chili, and fresh herbs 45

Gnocchi – Slow-braised beef ragout with mascarpone, chili, Pangrattato, and baby cress 41

Orecchiette – Creamy wild mushrooms, black truffle, confit garlic, summer peas, chives, and shaved parmesan (V) 37

Orecchiette arrabbiata – Spicy Napoli sauce with cherry tomatoes, micro cress, and chilli (Vegan) 34

V ~ Vegetarian

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance.

Please inform our team if you have a food allergy or intolerance.





FROM THE GRILL

All grilled dishes are served with chive mashed potatoes, olive oil tossed vegetables, red wine jus or seeded mustard.

Free range chicken supreme 250g	45
"Tajima" wagyu rump MB 4-5 300g	69
Grain fed "Pure Prime" beef scotch 300g	75
Grain fed "Pure Prime" beef sirloin 250g	63
Almond fed pork king rib cutlet 400g	55

STONE BAKED PIZZAS

Classic margherita – Napoli sauce, Fior di Latte Mozzarella, fresh basil	28
Pepperoni & chorizo – Napoli sauce, red onion, olives, mozzarella	30
Garlic prawn – Napoli sauce, mozzarella, capers, and chilli flakes	32

SIDES

Chive mashed potatoes – Creamy mashed potatoes with fresh chives	14
Seasonal vegetables tossed in olive oil – Fresh, seasonal vegetables with a light olive oil drizzle	14
Fries & tomato sauce – Crispy fries served with classic tomato sauce	14
Baby gem salad – Cherry tomato, red radish, green goddess dressing	13

SWEET TREATS

Dark chocolate tart – Lemon sorbet, mint	18
Vanilla bean crème brulee – With almond biscotti	18
Mango and berries meringue – Crème Chantilly, lime drizzle, coconut crumb	18
Trio of gelato – Vanilla, strawberry, and chocolate	18
Selection of cheese – A variety of cheeses, fig chutney, dried fruit, grapes, and crackers	32

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