



Happy Mother's Day

Your love, guidance and support mean everything to me.

Sydney Rock Oyster **30/60**
+Yuzu Granita **+6**
+ Aged Chardonnay Mignonette **+4**

House Baked Black Garlic Sourdough / Truffle Butter **5.50ea**

Zucchini Flower / Stuffed Ricotta / Truffle Honey (3) (V) **27**
Ruby Snapper Ceviche / Lime Caviar / Lemon Preserve / Chilli (GF) **28**
MB3+ Black Angus Tenderloin Tartare / Pecorino / Chives / Brioche **14ea**
Hand-dived Hokkaido Scallop / Jerusalem Artichoke Puree / Chilli Oil **12ea**

Double Baked Gruyère Soufflé / Cheddar / Chives (V) **28**
Charred Grilled U6 King Prawn / Phu Quoc Pepper / Horseradish (3) (GF) **48**
Handmade Girasoli / Blue Swimmer Crab / Skull Island Prawn / Lemon Butter **44**
Creamy Lemon Orzo / Whipped Ricotta / Pecorino (V, GF) **40**

Dry Aged Black Pork Chops / Celeriac Purée / Tuscan Kale / Macadamia (GF) **42**
Spatchcock / Chermoula / Toun / Smoke Garlic Chilli Sauce(GF) **46**
Slow-Roasted Lamb Shoulder / Harissa / Pomegranate (GF) **48**

350g Scotch Fillet | Ranger Valley NSW (GF) **58**
Wagyu Striploin 300 gram MB 7+ | Darling Down (GF) **84**
+Mushroom Sauce **+4**
+ Pepper Sauce **+4**

Charred Carrots / Smoked Labne / Buckwheat / Mandarin (V) **13**
Sautéed Green Bean / Garlic Confit / Chilli / Gremolata (V, GF) **14**
Green Leaf Salad / Whipped Cheese / Cava Maple Dressing (V, GF) **16**
Fries | Truffle Fries / Rosemary Seasoning / Aioli (V) **12/14**
Crispy Baked Potatoes / Eschalot / Sour Cream / Chives (V)**16**

This is a seasonal menu and it will feature a rotation of fresh produce from our kitchen.

Groups of 10 guests and above will be required to dine on our chefs menus.

Please note there is a 10% surcharge applies on Sundays and 15% surcharge on all Public Holidays. A service charge of 10% will be added to the tables of 10 or more people .

Please note no split bill policy for group of 8 or more.