



*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**  
Crispy Baby Pork Ribs / House-Made Pesto / Lemon **24/44**  
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**  
House-made Gnocchi / Cream Mixed Mushroom Sauce / Pecorino (V) **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.*