

MENU

TO START

**Sydney "Lemon Tree" Passage Rock Oysters** \$22  
 (Half Dozen Shucked to Order)  
 Red Wine Mignonette

**Oysters Killpatrick** \$20  
 Bacon Crumble, Honey, Worcestershire Sauce

**Chicken Liver Paté** \$17  
 with Port Gelée, Pear & Currant Chutney, Toasted Baguette

**Seared Scallops** \$22  
 Cauliflower Puree, Boudin Noir

**Steak Tartare** \$20  
 Toasted Baguette

**Kingfish Crudo** \$20  
 Fresh Blood Orange, Soy Ginger Dressing, Pink Peppercorn

**Toasted Potato Gnocchi** \$18  
 "Super Green" Pesto, Roasted Butternut

**Grilled King Prawns** \$24  
 Chive Beurre Blanc

**Beetroot Carpaccio** \$19  
 Pickled Fennel, Candied Walnuts, Goats Cheese

MAIN COURSE

**Prawn Linguini** Capers, Lemon \$29

**Braised Beef Cheek Ragout Pappardelle** \$29

**Pan Seared Salmon** Green Beans in Tarragon Butter \$32

**Seared Tuna** Green Beans in Tarragon Butter \$32

**Roast Pumpkin** Herbs, Barley, Portabello, Mustard Cream \$29

**Pan Seared Duck Breast** Root Vegetables, Target Beets, Beetroot Puree, Orange Jus \$34

**Grilled Thick Cut Lamb Chops** Roasted Garlic, Lemon and Oregano Oil \$29

STEAK

**Grain Fed Striploin** QLD (330 grams) \$29

**Riverina Grain Fed Flank Steak** 120 Day (250 grams) \$27

**Angus Tenderloin** Upper Hunter NSW (250 grams) \$36

**500gram T-Bone Steak** Grass Fed, Young Prime 36 Month Old, Wagga Wagga NSW \$39

**Tajima Wagyu Flank Steak** Marble Score +6 (200 grams) \$42

**Wagyu Tenderloin** QLD, Marble Score +7 (220 grams) \$48

**Hokkaido Wagyu Scotch Fillet** Certified A5, Marble Score +11 (170 grams) \$88

All steaks served with pumpkin & mustard seed puree, beef jus, Gratin Dauphinois

SIDE DISHES

**Organic Green Salad** \$10

**Heirloom Tomatoes** Basil Oil \$10

**Duck Fat Roasted Potatoes** \$12

**Cauliflower Gratin** \$10

**Green Beans** Anchovy Butter \$10

**Pommes Frites** \$8

DESSERT

**Classic Creme Brulee** \$14

**Chocolate Ganache** Sesame Tuille, Poached Kumquat \$14

**Rhubarb Apple Crumble** Vanilla Ice Cream \$14

**Eton Mess** Crispy Meringue, Creme Chantilly, Fresh Strawberries, Strawberry Sauce \$14

**Cheese Plate** Edam, Stilton Blue, Mature Cheddar, Goast, Ash, House Pear & Currant Chutney, Mixed Accompaniments \$29

