



## *Appetiser*

*House Made Bread* | Cultured Butter • 11

## *Entree*

*Scallop Crudo* | Mandarin • 29

*Appellation Oyster* | Aged White Balsamic Mignonette (4) • 29

*Fremantle Octopus* | Hoi Sin | Cucumber • 29

*Beef Tartare* | Pepperberry | Seaweed Crackers • 28

*Risotto of Alliums* | Chervil | Comte (v) • 25

*King Prawns* | Rosemary | Orange Miso Butter • 29

## *Main Course*

*Lamb Backstrap* | Zucchini | Thyme • 49

*Barramundi* | Wasabi Velouté | Finger Lime • 47

*Celeriac Steak* | Wood ear Mushroom | Nutmeg (v) • 37

*Tasmanian Atlantic Salmon* | Asparagus | Hollandaise • 49

*Spaghetti Vongole* | Garlic | Parsley • 35

*Wagyu Brisket* | Cauliflower | Shiitake • 42



## *Grill*

***Free Range 1/2 Chicken*** | Thyme | Spinach • 38

***Pasture Fed Scotch Fillet MBS 3+*** | 320g • 46

***Grass Fed Tenderloin*** | 200g • 55

***Riverina Angus Sirloin MBS 2+*** | 300g • 70

***Delmonico Pinnacle Rib Eye*** | 600g • 125

*All steaks are served with French fries, peppercorn sauce and a selection of mustards*

## *Sides*

***French Fries*** • 12

***The Crispy Pont Potato*** | Anchovy Mayonnaise | Sage (2) • 16

***Heritage Carrots*** | Seaweed Butter | Blood Orange Oil • 12

***Pomme Purée*** | Walnut | Honey | Chicken Drippings • 15

***Broccolini*** | Balsamic | Smoked Almonds • 14

***Butter Lettuce*** | Classic Vinaigrette | Fresh Chives • 14