



RESTAURANT . BAR

ENTRÉE

**HALF DOZEN FRESHLY SHUCKED OYSTERS** 28  
*Served on Ice, with Sauce Mignonette and Lemon*

**QUEEN VICTORIA'S GREEN PEA SOUP** 18  
*Scottish Oak-Smoked Salmon, Crème Fraîche, Lemon*

**SOUP OF THE DAY** 15  
*Chef's Special*

**SMOKED BEEF TARTARE** 24  
*Mushroom Ketchup, Mustard, Puffed Tendon*

**PAN FRIED FOIE GRAS** 24  
*Textures of Pineapple and Chocolate*

**SEARED ATLANTIC SCALLOPS** 26  
*Hokkaido Sweetcorn Velouté, Espelette Chilli, Chicken Crackling*

**RICOTTA TORTELLINI** 24  
*Braised Lamb Neck, Peas, Broad Beans, Lemon and Parmesan*

**BURRATA SALAD** 22  
*Heirloom Tomato, Baby Beets, Basil and Black Olive Crumbs*

MAIN COURSE

**ANGUS BEEF TENDERLOIN** 48  
*Warrigal Greens, Caramelised Sunchoke, Sauce Providore*

**BRAISED FREE RANGE PORK BELLY** 38  
*Miso and Beer Broth, Baby Turnip, Apple, Puffed Wild Rice*

**CHERMOULA SCENTED LAMB RACK** 48  
*Smoked Eggplant Puree, Charred Baby Brinjal, Goat's Cheese, Peas, Mint and Dukkah*

**CORN FED CHICKEN & BACON ROULADE** 36  
*Roasted Carrot Puree, Grilled Spencer Gulf Prawns, Freekah*

**CHILLI CRAB PASTA** 38  
*Angel Hair Pasta, Spring Onion and Coriander, Fried Mantou*

**PAN ROASTED FILLET OF BARRAMUNDI** 42  
*Celeriac, Charred Baby Leeks, Sauce Américaine*

**ANCIENT GRAIN & PUMPKIN RISOTTO** 36  
*Spinach, Hazelnut, Curry Oil*

**ROASTED CÔTE DE BOEUF (for 2 to share)** 120  
*1kg Roasted Bone-in Ribeye  
Served with Choice of 2 sides, Red Wine Jus, Béarnaise*

SIDES

**CAULIFLOWER AND CHEESE** 12  
*Garlic-Sesame Crumbs*

**BUTTERED ASPARAGUS** 12  
*Anchovy Butter*

**TRUFFLED SHOESTRING FRIES** 12  
*Parmesan and Parsley*

**COS LETTUCE SALAD** 12  
*Caramelised Walnuts, Tarragon, Blue Cheese, Chardonnay Dressing*

DESSERT

**BUTTERMILK PANNA COTTA** 14  
*Textures of Strawberries and Rhubarb*

**CHOCOLATE FONDANT TARTLET** 14  
*Banana, Peanut, Popcorn, Salted Caramel*

**STICKY DATE PUDDING** 14  
*With Butterscotch Sauce and Vanilla Ice-Cream*

**CARROT CAKE** 14  
*Cheesecake Mousse, Walnut and Mandarin, Black Sesame Ice-Cream*

**CHOCOLATE, HAZELNUT & RASPBERRY** 14  
*Milk, Dark and Bitter Chocolate, Hazelnuts, Raspberry Granita*

**FARMYARD CHEESE**  
*English Cheddar, Cow's Milk, UK  
Bleu d'Auvergne, Cow's Milk, France  
Saint Maure, Goat's Milk, France  
Camembert, Cow's Milk, France  
Served with Crisp Bread, Housemade Accompaniments  
Single Cheese (50g), \$14  
4 Cheeses (25g each), \$24*