

# Menu



## AMUSE ME

Oysters	\$6 ea
<i>freshly shucked oysters - lemon saffron ginger gel - (minimum 3)</i>	
Marinated olives	\$10
<i>green olives - kalamata olives - chilli oil</i>	
Truffle fries	\$12
<i>rustic fries - truffle mayonnaise</i>	
Duck terrine	\$26
<i>pork &amp; duck terrine - pistachios - sherry cherry compote - housemade lavosh</i>	
Carpaccio	\$26
<i>tableland wagyu beef eye fillet - truffle oil - garlic crumb pecorino - fried capers - french onions - aji amarillo aioli</i>	
Seared tuna	\$29
<i>seared tuna - avocado - tomato - cucumber - togarashi pepper bonito flakes - housemade lavosh</i>	
Reef fish ceviche	\$29
<i>fresh reef fish - tiger's milk - sweet potato chips &amp; mash - salmon roe charred corn - orange glaze</i>	

Please note the following surcharges apply:

ALL CARDS 1.2% PUBLIC HOLIDAY 15% SUNDAY SURCHARGE 10%

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## SHARE ME

Charcuterie board <i>four cured meats - cornichons - sourdough - crackers</i>	\$33
Cheese board <i>four artisan cheeses - garrapinadas - cornichons - grapes housemade lavosh - sourdough</i>	\$39
Cheese fondue <i>swiss cheese fondue - brown button mushrooms - sopressa salami cornichons - fresh fruit - sourdough</i>	\$59

## PIZZA ME

Caprese <i>fior di latte - heirloom tomato - mozzarella - basil - balsamic glaze</i>	\$26
Pear & gorgonzola <i>pear - gorgonzola - caramelised onions - pickled radicchio</i>	\$26
Prawn & goat's cheese <i>local prawns - goat's cheese - green asparagus - lime - honey glaze</i>	\$28

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## PASTA ME

### Truffle & Mushroom

*linguine - black truffle - king oyster mushrooms - asparagus*

\$32

### Frutti di Mare

*linguine - seasonal local seafood - parsley oil*

\$36

## MEAT ME

### Porterhouse Steak

*300g black angus porterhouse steak - fries - broccolini - chimichurri  
- garlic butter*

\$42

### Reef & Beef

*200g tableland beef eye fillet - garlic prawns (3) - cassava croquettes  
- huancaína cream sauce*

\$48

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## TREAT ME

Lychee panna cotta <i>drunken berries - macadamia crumble</i>	\$18
Tropical fruit & sorbet <i>charred pineapple - coconut sorbet - saffron syrup</i>	\$18
La Rose Noir dessert tasting board <i>macarons - eclairs - tarts</i>	\$29
Chocolate fondue <i>swiss dark chocolate - marshmallows - banana bread - fruits</i>	\$38