








## Starters

Single oyster .....	5	Roast bone marrow .....	22
1/2 dozen oysters .....	27	Meat powder, mustard leaf	
Dozen oysters .....	50	Venison loin.....	24
Gravlax.....	20	Shimeji mushroom, leek, potato crisp, nasturtium	
Pickled cucumber, horseradish cream, oat & linseed cracker		Burrata.....	25
		Confit mushrooms, tarragon, toasted rye bread	
		Baked clams, scallops, prawns	28
		Umami butter, pickled sea vegetables	


## From the Carvery

— Today's Selection —

	Bird: Rotisserie free range chicken, jus gras, witlof .....	36/52
	Beast: O'Connor's pasture fed short rib, white radish, chimichurri.....	46
	Beast: Rangers Valley wagyu rump, smoked onion puree, black cabbage.....	55
	Fish: Whole baby mackerel, green tomato, fennel pollen vinaigrette.....	38
	Veg: Savoy cabbage, pearl barley, black garlic butter, almonds.....	24

Please let our waitstaff know if you have any allergies or dietaries  
Feature is a nightly limited special that is dry aged on premise cooked in our rotisserie

**Feature:**  
Lamb Chump



**\$60**

## Sides

Roasted cauliflower .....	12
Almond dukkah, IPA soaked raisins	
Cucumbers .....	12
Yoghurt, lemon, mint, saltbush	
New potato .....	12
Goats cheese, cornichons, shallot	
Baby carrots .....	12
Spicy lentils	

## Desserts

Malt parfait .....	16
Rye, pickled berries, mulled berry sorbet	
Bombe alaska .....	16
Meringue, mandarin sorbet, flamed mandarin liqueur	
Custard tart .....	16
Apricot, candied salted walnut	
Apple Crumble Waffle.....	20
Spiced rum, milk ice-cream, macadamia	

Valued guests, while our kitchen team takes special care when preparing your dishes we cannot guarantee the absence of eggs, nuts, soy, milk, wheat, fish and shellfish.

Paying by card? The following charges apply: MasterCard Credit 1.2%, MasterCard Debit 0.5%, Visa Credit 1.3%, Visa Debit 0.4%, Amex 1.5%. Public holiday surcharge 15%.