





Starters

1/2 dozen oysters.....	27	Roast bone marrow.....	23
		Meat powder, mustard leaf	
Dozen oysters	50	Venison Loin	24
		Shimeiji mushroom, leek, potato crisps, nasturtium	
Gravlax.....	22	Burrata.....	25
Pickled cucumber, horseradish cream, oat & linseed cracker		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, sweet corn 36/52



Beast: Pasture fed short rib, roasted red carrots, carrot top salad & carrot pickle 50



Beast: Rangers Valley wagyu sirloin 5+, smoked onion puree, black cabbage 75



Fish: Whole snapper, green tomato, fennel pollen vinaigrette 45



Veg: Pumpkin, ricotta dumpling, sage burnt butter 28

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



Sides

Charred broccolini.....	15
Red pepper and almond sauce, pecorino	
Cucumbers	12
Yoghurt, lemon, mint, saltbush	
New potato	15
Goats cheese, cornichons, shallot	

Sit back, relax and let us order you our most popular dishes for a three course feast worthy of Thor!
\$90 per person (minimum 4 people).

Dessert menu available. Please ask your wait staff.

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%.