








Starters

Single oyster	5	Roast bone marrow.....	23
1/2 dozen oysters	27	Meat powder, mustard leaf	
Dozen oysters	50	Veal loin	24
Gravlax.....	22	Compressed watermelon, mountain berry, radish cress, puffed wild rice	
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, sweet corn36/52
-  Beast: Victorian O'Connor's pasture fed short rib, white radish, chimichurri.....MP
-  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 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:

Roast Porchetta



\$60

Sides

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

Sit back, relax and let us order you our most popular dishes
 for a three course feast worthy of Thor!

\$80 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%.