

## ENTRÉE

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**murray valley pork belly**  
cloudy bay clams, cabbage, crispy  
ear, cider mustard glaze  
26

**hokkaido scallops**  
confit chicken wing, cauliflower,  
prosciutto, truffle oil  
26

**ora king salmon**  
nashi pear, ponzu, dashi skin,  
daikon, puffed wild rice  
w (127 kcal)  
27

**stracciatella**  
pumpkin, tomato fondue,  
vinocotto, pepitas  
22

*"People who love to eat are  
always the best people"*

**Julia Child**

## SHARED

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**warm single origin sour dough**  
french lescure butter, wakame  
salt  
4.5PP

**south australian  
black mussel pot**  
chorizo, sake, cherry tomato,  
sourdough  
39

**yamba prawn**  
chimichurri, fennel watercress  
salad  
6pcs/34

**charcuterie**  
tajima wagyu salami, grand  
marnier terrine, spanish jamon  
serrano, marinated peppers,  
sourdough  
36

**12 hour braised lamb shoulder**  
2 sides, and condiments  
96

**cape grim beef tomahawk**  
2 sides, and condiments  
120

**pacific oysters**  
shiraz gin dressing  
4/20  
8/39  
12/49

## WINES 150ML/ 250ML / BTL

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**dal zotto prosecco**  
king valley, vic  
14/63

**nv moët and chandon  
'imperial' brut**  
epernay, france  
22/95

**dal zotto pinot grigio**  
king valley, vic  
15/20/69

**black cottage sauv blanc**  
marlborough, nz  
13/18/59

**3 lions chardonnay**  
great southern, wa  
14/19/62

**rameau d'or rose**  
provence, france  
15/20/69

**red claw pinot noir**  
morningside, vic  
16/23/68

**mountadam shiraz**  
barossa valley, sa  
14/19/62

**mcw 660 cabernet sauvignon**  
hilltops, nsw  
13/18/59

## MAINS

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**duck breast**  
grains n seeds, pickled beetroot,  
broccolini, cranberry  
w (313 kcal)  
45

**olive oil poached jewfish**  
cavolo nero, morel, borlotti beans,  
chinese sausage, goji berry  
45

**lamb saddle**  
belly, fava beans, spring onion,  
housemade labna, zaatar, breakfast  
radish  
45

**handmade gnocchi**  
asparagus, piquillo pepper, tomato  
pearl, basil, radicchio  
38

## SIDES

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**heirloom tomato, buffalo  
mozzarella salad, mint, basil,  
alto olives**  
12

**kipfler potato, pancetta,  
honey**  
10

**fennel watercress salad, herbs,  
capers, almonds, ruby grapefruit,  
verjuice dressing**  
10

**grilled zucchini, peas, baby corn**  
10

**truffle fries, parmesan**  
10

## THE CUT

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these cuts are served accompanied by  
beetroot ketchup, maple parsnip, spicy  
mustard anchovy butter

**rib eye 350g**  
cape grim grass fed op  
52

**top sirloin 200g**  
tajima wagyu  
48

**beef fillet 200g**  
ravensworth grain fed  
47

**striploin 250g**  
riverina grain fed black angus  
42

**beef cheek 300g**  
beer braised  
40

**whole butterflied spatchcock**  
peri peri spiced  
42

## DESSERTS

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**dark chocolate fudge**  
peanut butter ice cream,  
caramelized banana, sea  
salt  
18

**pistachio olive oil cake**  
rhubarb, mascarpone ice  
cream, olive oil powder,  
pashmak  
18

**coconut mousse**  
chilli roasted pineapple,  
padan ice cream, almonds,  
sesame  
16

**selection of  
glacé ice creams & sorbets**  
15

## CHEESE

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**selection of artisan cheeses,  
muscatels, quince paste, truffle  
honey, barrosa bark**  
30

**oak smoked cheddar**  
devon, england  
- pasturised cow's milk

**mauri gorgonzola dolce**  
lombardy, italy  
- pasturised cow's milk

**holy goat ashed brigid's well**  
castlemaine, victoria  
- pasturised organic goat's milk

restaurant | lounge | bar  
baccar