

TABLE MANNERS

WINTER 2026

NV, Delamotte 'Brut', Champagne	29
Iggy's Sourdough, Butter	4pp
(A) Sydney Rock Oyster, Mignonette Dressing	7pp
Potato 'Aligot' Croquette, Rocket Pesto	8pp
(A) Tuna Toro Toast, Horseradish	14pp
(A) Abrolhos Islands Scallop, Nduja Butter, Macadamia	15pp
Rosti, House Charcuterie, Gentlemans Relish	15pp
Stracciatella, Black Garlic, Walnuts	28
(A) Bluefin Tuna, Kaffir Lime, Picante Vinaigrette	36
Beef Tartare, Guindillas, Quail Egg, Shiitake, Crispy Potatoes	28
(A) Fremantle Octopus, Smoked Almond Puree, Saltbush, Sauce Bilbaina	34
(A) Yabby Risotto, Fennel, Creme Fraiche	38
Pumpkin and Goat's Curd Tortellini, Hazelnut	32
(A) Moreton Bay Bug Club Sandwich, Pancetta, Fries	54
(I) Bread Crusted Hapuka, Fennel, Olives, Kumquat	58
(A) Hiramasa Kingfish, Mussels, Vadouvan, Jerusalem Artichoke	64
Koji Glazed Pork Chop, Red Cabbage, Kale	47
Kinross Lamb Barnsley Chop, White Bean, Cavolo Nero	57
250gr Sirloin Steak, Pressed Potato, Cafe de Paris Butter	50
400gr MB5 Wagyu Scotch Fillet with Condiments	106
(A) Crispy Spaghetti 'all'Assassina', Chilli, Tomato, King Prawns	88
Butcher's Cut, Bone Marrow Buns, Table Mustard, Beef Jus	MP
Salt & Vinegar Potatoes, Sour Cream, Chive	16
French Fries, Aioli	15
Charred Broccolini, Agrodolce	16
Side Salad	15
Lemon Polenta Madeleines	7pp
Blood Orange Tart, Verbena, Chantilly	24
Bombe Alaska, Burnt Mandarin, Yoghurt, Grand Marnier	26
Chocolate & Caramel Gateau, Walnut, Vanilla Ice Cream	26
Le Dauphin, Croissant Toast, Candied Pecans, W.A. Truffle	36

All groups of 7+ are subject to a discretionary 10% gratuity. A 10% surcharge will apply to all bills on Sundays.
All card payments incur a processing fee of 1.8%. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accomodate dietary needs, we cannot guarantee our food will be allergen free.
Seafood origins: A = Australian, I = Imported, M = Mixed

TABLE MANNERS

Express Lunch (2 or 3 courses)

70/80pp

(Choose one)

Stracciatella, Black Garlic, Walnuts

Beef Tartare, Guindillas, Quail Egg, Shiitake, Crispy Potatoes

Wild Garlic and Asparagus Risotto

(Choose one)

(A) Crispy Spaghetti 'all'Assassina', Chilli, Tomato, King Prawns

(I) Bread Crusted Hapuka, Fennel, Olives, Kumquat

250gr Sirloin, Pressed Potato, Cafe de Paris Butter

(Choose one)

Tart of the Day, Chantilly

Bombe Alaska, Burnt Mandarin, Yoghurt, Grand Marnier

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TABLE MANNERS

All served to share

140 p.p.

**Abrolhos Islands Scallop, Nduja Butter, Macadamia
Potato 'Aligot' Croquette, Rocket Pesto**

**Beef Tartare, Guindillas, Quail Egg, Shiitake, Crispy Potatoes
Fremantle Octopus, Smoked Almond Puree, Saltbush, Sauce Bilbaina**

**Crispy Spaghetti 'all'Assassina', Chilli, Tomato, King Prawns
400gr MB5 Wagyu Scotch Fillet with Condiments
Charred Broccolini, Agrodolce
Salt & Vinegar Potatoes, Sour Cream, Chive**

**Lemon Polenta Madeleines
Bombe Alaska, Burnt Madarin, Yoghurt, Grand Marnier**

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TABLE MANNERS

All served to share

92 p.p.

Potato 'Aligot' Croquette, Rocket Pesto
Stracciatella, Black Garlic, Walnuts
Hiramasa Kingfish, Ponzu, Orange, Chilli

Crispy Spaghetti 'all'Assassina', Chilli, Tomato, King Prawns
250gr Sirloin, Pressed Potato, Cafe de Paris Butter
French Fries, Aioli
Side Salad

Lemon Polenta Madeleines

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TABLE MANNERS

Kid's Menu

Tomato Pasta	20
Butter Pasta, Parmesan Cheese	20
160gr Sirloin, Fries, Salad	28
(A)Hiramasa Kingfish, Chat Potatoes, Broccolini	28



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