

BREAD | OYSTER | CAVIAR

SOURDOUGH BREAD 7 <i>house-churned butter</i>
SYDNEY ROCK OYSTER 7 <i>mignonette</i> caviar 14
WARM NATIVE AKOYA PEARL-OYSTER 7 <i>saké butter, dill</i>
COLD SEAFOOD PLATTER 55 <i>moreton bay bug, mooloolaba prawns,</i> <i>scallop, tuna, mussels</i>
CAVIAR TART <i>short-crust pastry, crème fraîche</i> <i>yarra valley salmon roe</i> 30 <i>kaviari oscetria caviar</i> 50
CAVIAR - TRADITIONAL SERVICE <i>blinis, egg, shallot, crème fraîche, chives</i> <i>sturia oscetria caviar 30g</i> 200 <i>sturia beluga caviar 30g</i> 300

SNACKS

RAW SCALLOPS 11 <i>cauliflower, finger lime</i>
STRACCIATELLA TART 12 <i>lemon, almond, grape</i>
ANCHOVY GRISSINI 9 <i>jamon iberico cebo</i>
CHARCOAL CALAMARI 11 <i>miso, yuzu</i>
CHARCOAL MB6+ WAGYU 16 <i>chimichurri</i>
KING PRAWN ROLL 15 <i>brioche, potato aioli</i>
CRISPY POLENTA GEM 9 <i>blue cheese, lonza</i>

SMALL PLATES

YELLOWFIN TUNA 33 <i>kohlabi remoulade, fennel</i>
BEEF TARTARE 29 <i>parsnip, balsamic, egg yolk</i>
OCTOPUS 36 <i>chorizo, harrisa, whipped garlic, lettuce heart</i>
BEETROOT 28 <i>goat curd, witlof, pomegranate molasses</i>

CHARCOAL OVEN

SEA

XL MORETON BAY BUGS 18 <i>mooloolaba, queensland</i> PER 100G
LOBSTER <i>hobart, tasmania</i> <i>half / full</i> 100 / 160
DEBONED WHOLE CORAL TROUT <i>bowen, queensland</i> <i>full</i> 140
300G KING GEORGE WHITING 48 <i>cape otway, victoria</i>

LAND

250G HEREFORD EYE FILLET 58 <i>grass-fed, mbs 2+</i> <i>southern ranges, victoria</i>
500G BONE-IN ANGUS SIRLOIN 105 <i>45 day dry-aged, 120day grain-fed, mbs 2+</i> <i>riverina, new south wales</i>
1.2 - 2.0KG ANGUS TOMAHAWK 20 <i>grass fed, mbs 4+</i> PER 100G <i>southern ranges, victoria</i>
CUT-TO-ORDER WAGYU SCOTCH FILLET 40 <i>450 day grain-fed, mbs 7+</i> PER 100G <i>southern downs, queensland</i>
ORGANIC LAMB LOIN 60 <i>longreach, queensland</i>

SAUCE | ADDITIONS ————— \$7 EACH

CHIMICHURRI
RED WINE JUS
ALE MUSTARD DIANE
HORSERADISH CRÈME FRAÎCHE
LEMON BUTTER REDUCTION
CAFÉ DE PARIS BUTTER
BUTTERMILK BÉARNAISE
RICH MAN TOMATO SAUCE

CAVIAR BUTTER 20
BLACK TRUFFLE(5G) 30

COMPLIMENTARY MUSTARD SERVICE

LARGE PLATES

BERKSHIRE PORK BELLY 52 <i>apple, macadamia</i>
QUAIL 49 <i>chestnut, prune, honey</i>
SEAFOOD VOLUTÉ 53 <i>mussels, scallops, whiting, ham hock</i>
MUSHROOM TART 58 <i>mushrooms, truffle custard, truffle</i>

HANDMADE PASTA

SIGNATURE TAMA BOLOGNESE 34 / 44 <i>spaghetti, pork wagyu, aged reggiano</i>
TORTELLINI 33 / 44 <i>four cheeses, warrigal greens, pine nuts</i>
CRAB BISQUE LINGUINI 49 / 66 <i>linguine, blue swimmer crab, tomato, herbs</i>

SIDES

LEAF SALAD 13 <i>mustard vinaigrette</i>
CHARCOAL CABBAGE 13 <i>chilli salsa</i>
POTATO GALETTE 16 <i>crème fraîche</i>
POTATO FRIES 14 <i>garlic aioli</i>
CAULIFLOWER 13 <i>labneh</i>
HEIRLOOM TOMATO SALAD 19 <i>olive oil, basil</i>
CREAMED SPINACH 16 <i>chime di rapa, chilli, parmesan</i>
BEANS 18 <i>green and butter beans, jamon</i>
ARTICHOKES 14 <i>chorizo</i>