



## Mains

### **BARRAMUNDI | 49**

Wild-caught pan-fried barramundi, lemon myrtle sauce vierge, sautéed potatoes & bok choy <sup>GF, DF, EF</sup>

### **PRAWN RISOTTO | 42**

Prawn, pea and dill risotto, chilli oil & lemon <sup>GF, EF</sup> (Vegetarian option \$36)

### **MUSHROOM | 36**

Warm salad of shiitake, abalone and enoki mushrooms with fresh chilli & soba noodles <sup>VG, DF</sup>

### **KANGAROO | 49**

Pastrami rubbed kangaroo loin, beetroot, kale, native plum jus & butternut squash <sup>GF, EF</sup>

### **LAMB | 46**

Marinated lamb rump, gnocchi, zucchini, mint verde sauce and pine nuts <sup>DFO, CN</sup>

### **PORK | 46**

12h slow-cooked pork belly, mashed potato, broccolini, Kakadu plum and apple compote, crackling & jus <sup>GF, EF</sup>

## From the chargrill

### **300G SCOTCH FILLET | 52**

Marble score 6 scotch fillet, pressed potato gratin and green pepper sauce <sup>GF, EF</sup>

### **1KG RIB EYE TO SHARE | 130**

Pressed potato gratin, cos salad, grilled broccolini and green pepper sauce <sup>GF, EF</sup>

## Sides

### **PRESSED POTATO GRATIN | 13**

Chives and parmesan <sup>GF, EF, V</sup>

### **COS SALAD | 12**

Miso dressing <sup>GF, VG</sup>

### **GRILLED BROCCOLINI | 13**

Sesame, chilli and ponzu dressing <sup>GF, VG</sup>

### **ROASTED PUMPKIN | 13**

Smoked yoghurt and curry butter <sup>GF, V</sup>

**GF:** Gluten Free **CN:** Contains Nuts **EF:** Egg Free **DF:** Dairy Free **DFO:** Dairy free option  
**V:** Vegetarian **VO:** Vegetarian Option **VG:** Vegan **VGO:** Vegan Option

We are unable to cater to FODMAP diets without prior 24-hour notification.

We take your allergy and dietary requirements very seriously. Please advise your needs at time of booking and our Chefs and kitchen team will do their best to accommodate you.

Public holiday surcharges add 15% to total bill