



Snacks and Share Plates

Oysters, mignonette, lemon	3 for \$18, 6 for \$36, 12 for \$72
The bakers bread, house made herb, garlic butter	\$12
Beetroot, gin cured salmon, crème fraiche, dill, salmon pearls, crostini	\$32
Medley mushrooms, grilled sour dough, barbeque fennel, watercress (df, v)	\$28
Lobster brioche, dill mayonnaise, pickled cucumber	\$32
Local prawn, mango, avocado salad, coconut dressing	\$28
Marinated wagyu beef skewer, garlic, herb crema (gf)	\$32
Seared scallops, black garlic, tomato pearls, crumpet, chives	\$28
Baked brie, truffle honey, cashew, rosemary, black pepper lavosh	\$28

Main Plates

Local Reef Fish Fillet <i>Shaved fennel, tomato, lemon, cress</i>	\$49
House Smoked Slow Cooked Beef Back Rib Rack <i>Seasonal slaw, smoked garlic salt, spiced barbeque sauce (gf)</i>	\$45
Salt Baked Sweet Potato <i>Mushrooms, quinoa, snow pea tendrils, verjus dressing (gf, ve)</i>	\$28
Beef Tenderloin <i>Charred asparagus salad, pan jus (gf)</i>	\$75
Lamb rump <i>Broad bean, flat beans, pommes boulangère (gf)</i>	\$42

P gf: gluten free df: dairy free ve: vegan v: vegetarian
Please note a 10% surcharge on Sunday and 15% surcharge on public holidays applies

Cooked Over Fire

All cuts served with a choice of sauce

300g MBS4 WX Rangers Valley Wagyu Rump	\$75
300g Rangers Valley Black Onyx Angus Scotch Fillet	\$75
250g Rangers Valley Black Onyx Sirloin	\$68

Sauces & Condiments

Beef Jus, Pepper Sauce, Mushroom Sauce, Béarnaise Sauce, Mustard, Chimichurri

The below dishes are not included in our dining packages but can be added at an additional cost. Cooked Over Fire options include chosen sauces and condiments from above list.

300g MBS6/7 WX Rangers Valley Wagyu Sirloin	\$105
1.5kg Rangers Valley Black Onyx Tomahawk	\$220

Sides

Seasonal Tomato <i>Local herb salad, olive oil (gf)</i>	\$19
Heirloom Baby Carrots <i>Brown butter, macadamia (gf)</i>	\$15
Charred Seasonal Greens <i>Almond dressing (ve)</i>	\$16
Pacific Potatoes <i>Roasted garlic butter, herbs (gf)</i>	\$15
Salad <i>Seasonal leaves, pickled cucumber (df, gf, v)</i>	\$16
Fries <i>Garlic aioli, celery salt</i>	\$15

