



## Snacks and Share Plates

Oysters, mignonette, lemon	3 for \$18 6 for \$36 12 for \$72
The Baker's Bread, house made herb, garlic butter	\$12
Cured salmon, crème fraiche, dill, salmon pearls (gf)	\$32
Medley mushrooms, grilled sourdough, celeriac puree, green onion(v)	\$28
Lobster brioche, citrus chive mayonnaise	\$32
Local prawn, grilled chorizo, avocado salad, coconut dressing (gf)	\$28
Seared wagyu beef carpaccio, mushroom dust, citrus dressing hazelnuts, fine herbs (gf)	\$32
Baked brie, truffle honey, cashew, rosemary, black pepper lavosh	\$28

## Main Plates

Local Reef Fish Fillet Kohlrabi, apple, coconut salad, lime dressing (gf)	\$49
Salt Baked Sweet Potato Mushrooms, quinoa, snow pea tendrils, verjus dressing (gf, ve)	\$28
Beef Tenderloin Creamed spinach, prawn popcorn (gf)	\$75
Lamb rump Salsa Verde, pan jus (gf)	\$42

## 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, Mushrooms Sauce, Béarnaise Sauce, Mustard, Chimichurri	

## Sides

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

**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

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