

OYSTERS // CAVIAR

NATURAL OYSTERS

with mignonette and lemon

* Please ask your server for the daily offering

34 ½ doz

68 doz

CAVIAR

with traditional garnish

25g Premium Wild Scampi Caviar - Western Australia

220

30g Polanco, Acipenser Baerii, Siberian Grand Cru - Uruguay

190

30g 'First Harvest' Salmon Caviar - Yarra Valley - Victoria

60

HORS D'OEUVRES // ENTRÉES

Baked goat's cheese in filo pastry with aubergine, raisins and pistachio

24

Steak tartare with Ossau-Iraty cheese, cured egg yolk and crisp potato

25

Chilled Bay lobster and prawn with tomatoes, avocado and saffron

28

Chicken liver parfait tartlet with grilled stone fruit, beetroot and jambon

21

Cured Ōra king salmon and pickled cucumber, buttermilk and dill

25



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GRANDE // SHARING



MURRAY COD 400g fillet with beurre noisette almonds and sea succulents	74
ENTRECÔTE 600g Yardstick Black Angus rib fillet served with sauce bordelaise and escargot	130



PLAT PRINCIPAL // MAINS



Globe artichoke boudin with tomato sugo, heirloom peppers and sage	31
Market fish with courgette lyonnaise, basil, seaweed and aleppo vinaigrette	39
Confit duck leg with wild rocket, pancetta and a sauce of preserved fruits	42
Rotisserie chicken breast with sweetcorn and brioche soubise, and roasted spring onions	34
Treacle glazed blade of beef with broccoli écrasé, smoked bacon and pickled walnuts	46

ACCOMPANIMENTS // SIDES

Pomme purée	13
French fries with piment d'espelette salt	11
Red cabbage and apple slaw with lemon vinaigrette and currants	10
Torched fioretti with mustard greens, garlic and toasted almonds	13
Baby gem lettuce with puy lentils and roasted grapes	13