



ENTREE

Sourdough, cultured butter, vegemite butter	14
Sydney rock oysters, yuzu kosho mignonette (1/2 doz)	42
Fried squid, banana peppers, spicy sour sauce	22
Kingfish crudo, peppers & stone fruit puree, marigold	29
Korean spiced pork skewers, kimchi mayo (3 skewers)	27
Heirloom cherry tomato, stracciatella, melon gazpacho, rocket	25

MAINS

Ocean trout, summer pea & fennel salad, burnt citrus vinaigrette	46
Beer battered john-dory, tartare, mushy peas, chips	42
Saffron fettuccini, Moreton bay bugs, cherry tomato	46
Potato gnocchi, wild mushroom, sage brown butter	36
Charred sugarloaf cabbage, smoked miso baba ghanoush, macadamia romesco	36

FROM THE GRILL

250G Angus sirloin, chimichurri, bone marrow jus	65
200G Black Angus eye fillet, ratatouille, bone marrow jus	68
Skull island prawns, red curry butter, lime (4pcs)	70
Charred half chicken, peri peri, cucumber	45

SIDES

Micro herb salad, verjus dressing	15
Roasted pumpkin, salsa verde, hazelnut	15
Crispy roasted potato, rosemary salt	15
Green beans, preserved lemon dressing, crispy shallots	15
Potato fries	15

Point
DINING
ROOM