

*All large plates and shares are cooked on the wood grill or in the charcoal oven*

**SEAFOOD**

<i>Crispy calamari</i> rocket, aioli	DF 25
<i>Grilled king prawns</i> fermented chilli, parsley, lemon	GF/DF 14ea
<i>Fremantle octopus</i> almond, sesame, fennel, chilli	GF/DF 36
<i>Grilled scallops</i> umami butter, shellfish oil, trout roe - 4 per serve	GF 44
<i>NZ pink snapper fillet</i> vermouth, finger lime, tobiko	GF 56
<i>Josper roasted whole John Dory</i> fermented chilli, salsa verde, lemon	MP

*Our seafood is all sustainably sourced*

**MEAT**

<i>Josper roasted lamb rump</i> red wine jus	GF/DF 53
<i>Roasted spatchcock</i> padron pepper, salsa picante	GF/DF 48
<i>Roast porchetta</i> herbs, salsa verde, pan jus	GF/DF 48
<i>Angus tenderloin</i> 250g grass fed, Riverine, MB3+	GF/DF 68
<i>Wagyu sirloin</i> 300g grain fed, Rangers Valley, MB7+	GF/DF 115
<i>Angus flank</i> 450g grain fed, Jack's Creek, MB4+	GF/DF 88
<i>Bone-in rib eye</i> 800g grain fed, Riverine NSW, MB3	GF/DF 180
<i>Ask your server about our steak specials</i>	

*Additions* salsa verde 6 | chimichurri 6 | red wine jus 8 | fermented chilli 6 | black garlic Butter 6

**VEGETABLES**

<i>Roast cracked potatoes</i> herb butter V 15	<i>Broccolini</i> pistachio, mint, lemon GFO/VG 16
<i>Cucumbers</i> peanut-miso, chilli crunch GF/VG 15	<i>Caesar salad</i> cured egg, anchovies, parmesan, crouton, bacon, baby cos 23
<i>Grilled red peppers</i> pesto, pinenuts VG 18	<i>Mixed leaf salad</i> chardonnay vinaigrette GF/VG 14
<i>Roasted mixed mushrooms</i> creamy polenta, tarragon GF/V/VGO 28	<i>Shoestring fries</i> VG 11

- LIVENER DRINKS -

*tasty tipples*    *to tempt You*

Bopp's Dry Martini, Tanqueray Gin, Regal  
Rogue Daring Dry Vermouth.....18

Tone's Negroni, Tanqueray Gin, Regal  
Rogue Bold Red Vermouth, Campari.....18

Champagne Taittinger Cuvée Prestige...29

CURED MEATS

ALL MEATS SLICED TO ORDER

*Prosciutto di Parma* Italy.....DF 17

*LP's Saucisson Sec* Australia DF 15

*Wagyu bresaola* Australia.....DF 26

*Paleta Iberico de Bellota* Spain....DF 35

- SMALL PLATES -

*Australian marinated olives* GF/VG 10

*Sydney rock oysters* mignonette GF/DF 7ea

*Scallop crudo*  
ponzu, cucumber, horseradish, seaweed DF 28

*Steak tartare* capers, mustard,  
cornichons, upcycled sourdough DF 32

*Stuffed zucchini flowers*  
preserved lemon, ricotta V 12ea

*Burrata*  
peas, pistachio, chilli, mint oil GF 28

*Heirloom tomatoes*  
peach, oabika, basil oil GF/VG 21

- PASTA -

*Ricotta gnocchi*  
aged cheddar, onion V 28/36

*Moreton bay bug*  
orecchiette, fermented chilli, parsley 38/48

*Wagyu bolognese*  
pappardelle, grana padano 32/40

BANQUET MENUS

BANQUET MINIMUM 4 PEOPLE

GROUPS OF 8 OR MORE WILL INCUR A 10% SERVICE CHARGE

- LUNCH BANQUET -

78pp

12PM-3PM DAILY

*Prosciutto di Parma* DF

*Scallop crudo*  
ponzu, cucumber, horseradish, seaweed DF

*Stuffed zucchini flowers* preserved lemon, ricotta V

*Grilled king prawns* fermented chilli,  
parsley, lemon GF/DF

*Angus flank* grain fed, Jack's Creek NSW, MB4+ GF/DF

*Roast cracked potatoes* herb butter V

*Mixed leaf salad* chardonnay vinaigrette GF/VG

Add grilled scallops to your banquet  
for \$11 per person

- THE GRAND -

98pp

LUNCH & DINNER

*Scallop crudo*  
ponzu, cucumber, horseradish, seaweed DF

*Stuffed zucchini flowers*  
preserved lemon, ricotta V

*Heirloom tomatoes*  
peach, oabika, basil oil GF/VG

*Grilled king prawns* fermented chilli,  
parsley, lemon GF/DF

*Roasted spatchcock* padron pepper,  
salsa picante GF/DF

*Bone-in rib eye*  
grain fed, Riverine NSW MB3 GF/DF

*Roast cracked potatoes* herb butter V

*Mixed leaf salad* chardonnay vinaigrette GF/VG

*Dessert chef's choice*

Add grilled scallops to your banquet  
for \$11 per person

*Jazz it up*

Include charcuterie with Grand Banquet menu for  
an additional \$10 per person