


ALL DAY DINING (10:00 to 22:00)

Entrees & Snacks		\$
Marinated Alto olives  		9
Artisanal organic sourdough, Pepe Saya butter 		8
Sydney rock oysters, shallot mignonette 	5 each	
David Blackmore wagyu beef bresaola, homemade pickles, sourdough		25
Antipasti platter, Australian charcuterie & cheese with condiments	26	50
Marinated snow crab salad, pickled daikon, watermelon & vanilla gazpacho 		28
Porcini, gruyere & spinach arranchinis, pesto dip 		18
Fried panko tiger prawns, sweet chilli sauce, coriander, lime		18
Chicken Caesar salad, croutons, parmesan & bacon		22
Hand cut Paroo Kangaroo tartar, truffle mayo, quail egg, sesame tuile		26
Tuna nicoise salad, soft quail egg, green beans & tomatoes, lemon dressing		28


 Vegetarian  Gluten free  Healthy option

Please kindly advise a member of our team should you have any food allergies or dietary requirements

10% surcharge applies on public holidays

THE BAR

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SANDWICHES & PASTA	\$
Club sandwich, chicken, bacon, tomato, egg	24
Crispy soft shell crab roll, Sarachi mayonnaise, Asian slaw	28
Wagyu beef burger, cheese, lettuce, tomato, crispy onion	26
Portuguese chicken burger, Peri-Peri sauce, lettuce, Spanish onion, tomato	26
Prawn linguini, heirloom tomatoes, chili and basil	28
Penne or linguini pasta	
Arrabiata 26  wagyu bolognaise 30	

All non-vegetarian sandwiches and burgers are served with salad or chips

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Pumpkin gnocchi à la parisienne, walnut & miso, pickled muscatel, parmesan	30
Crispy battered fish fillet, chips, tartar sauce & lemon	28
Teriyaki glazed Tasmanian salmon, wasabi mashed potato, sautéed green vegetables	36
Pan seared cone bay barramundi, king crab brandade Avocado & coriander, chorizo essence	39
Peri-Peri chicken Basmati rice, cucumber, tomato, fresh coriander	36
Grilled beef tenderloin, onion jam, lettuce hearts, peppercorn jus	45
SIDES	
Chips	10
Steamed rice	10
French beans & almond salad, figs, cos lettuce, truffles blasamic	12
Heirloom tomato salad, cow's milk straciatella, burnt apricot butter, <i>olive and vanilla crumble</i>	12
Pearl barley & green asparagus, poached organic egg, creamed spinach <i>bacon & parmesan</i>	12
Seasonal green vegetables, alto lemon oil, fleur de sel	12
Classic Dutch cream pomme puree	12
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THE BAR

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DESSERT & CHEESE

Marinated cherries with pomegranate liqueur	\$21
<i>Black sesame & yoghurt, caramelized almonds, cornflake ice cream</i>	
The “classic” crème brûlée, Bourbon vanilla ☒	\$19
Valhrona chocolate entremets, hazelnut & coffee	\$19
Summer Pavlova, red fruits, vanilla & yoghurt, strawberry consommé ☒	\$19
Selection of homemade ice cream and sorbet (3 scoops) ☒	\$19
Selection of three Australian cheeses	\$18
Selection of five Australian cheeses	\$28

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