

SEASONAL TABLE / \$58pp

A fresh, daily selection masterfully curated by our Executive Chef, highlighting the best of local Artisans and Providores. From handcrafted seasonal soup to sustainable seafood delicacies, The Seasonal Table is a vibrant showcase of freshness and flavour.

À LA CARTE

Soup of the Day 24  
Chef’s seasonal, daily creation, served with toasted sourdough GFA

APPETISERS

Sydney Rock Oysters GF, DF ½ Dozen / Dozen 38/76  
champagne mignonette

Three Mills Bakery Sourdough v 13  
olive oil, vincotto

ALTO Olives v, GF, DF 12

Vannella Burrata v, GFA 28  
heirloom tomato, pesto, rye crisp

Hiramasa Kingfish Crudo GF 32  
blood orange, citrus vinaigrette

Jamon and Chilli Croquettes 3 pieces 20  
aioli, manchego

Beef Carpaccio GF 29  
shaved parmesan, capers, rocket, lemon oil

SALADS

Chargrilled Artichoke & Granny Smith Salad GF 28  
baby rocket, aged prosciutto, shaved parmesan, lemon–truffle vinaigrette

Caesar Salad 27  
baby cos, crispy bacon, parmigiano, soft-boiled farm egg, anchovy, crouton, house caesar dressing

Add: Smoked Salmon 10 | Free-range Chicken 10

MAINS

Green Pea Risotto v, GF 33  
carnaroli, pecorino

Roasted Pumpkin VG, v, GF, DF 28  
smoked romesco, almond

BBQ Portobello Skewer VG, v, GF, DF 29  
bok choy, gochujang emulsion

Fresh Pappardelle 36  
braised veal ragu, shaved pecorino

Snapper Fillet GF 52  
beurre blanc, finger lime

Homemade Barramundi & Crab Ravioli 45  
bisque, salmon caviar

Valley Free Range Chicken Breast GF 44  
celeriac, salsa verde, jus

SIDES

Fries GF 14

Charred Broccolini GF, DF 15  
lemon zest, toasted almonds

Steamed Spring Vegetables VG, v, GF 16

Mixed Leaf Salad VG, v, GF, DF 13  
fennel & cucumber, lemon vinaigrette

THE DESSERT CART / \$22 each

Bombe Alaska Passionfruit Cheesecake

Rhubarb & Strawberry Tart GF  
strawberry ice cream, rhubarb & cream cheese frangipane, compressed rhubarb & lemon myrtle, strawberry

Black Forest  
chocolate mousse, mud cake, morello cherry, opalys chocolate

Selection of Sorbet VG, DF  
seasonal fruit sorbets

FROM THE GRILL

All grill dishes served with one sauce and mustard of your choice

FOR SHARING

1.2kg Tomahawk 45 minutes cooking time 210  
perfect for 3. PINNACLE MB2+ VIC

INDIVIDUAL CUTS

200g Beef Rump - Grainge Silver – NSW 29

300g Sirloin - Riverina Angus – NSW 59

180g Eye Fillet - Riverina Angus - NSW 59

200g Lamb Backstrap Herb Crust - White Pyrenees, VIC 42

240g Duck Breast - Wollemi, NSW 38

300g Pork Sausage Txistorra - Spanish-style chorizo 41

350g Rib Eye boneless 67

HOUSE-MADE SAUCES

Red Wine Jus, Brandy Cream Peppercorn, Garlic Herb Butter, Creamy Forest Mushroom

Mustards - Dijon, Wholegrain, Hot English

ARTISANAL CHEESE TROLLEY / \$38

A curation of the finest cheeses from across Australia, accompanied by seasonal fruits, nuts, artisan crackers, and condiments.

Berry Creek Riverina Blue, Gippsland VIC

Bay of Fires Cheddar, Tasmania

Woodside Charleston Jersey Brie, South Australia

