



LET US CREATE THE FEAST

A MINIMUM OF 4 PEOPLE REQUIRED FOR EACH FEAST

LITTLE CARNE STARTER / \$25 PER PERSON

BBQ pork ribs, beef cheeks, calamari, smokey salmon & charcuterie selection

THE CARNIVORE / \$60 PER PERSON

Porterhouse, Wagyu rump 7+, pork belly, lamb scotch,
Atlantic salmon, wild barramundi, sauces and chips

ENTREES

Spring bay black mussels, garlic, chili, cider, fresh tarragon, bread, butter ☐	24
Seared tuna, kimchi, black sesame, kewpi	24
Hot smoked salmon, horseradish cream, caper berries, crackle, dill	24
Butterflied king prawns (3) sauce Remesco, finger lime	26
Grilled calamari, blackened chili, garlic, Gremolata	24
Braised beef cheek, truffled potato puree, salted ricotta	24
Carne BBQ pork ribs, celeriac, apple, shallots	24
Charcuterie selection, cured meats, pickles, relish, sourdough ☐	28

SHARE A SMALL BOARD | 3 ENTREES 65

MAINS

Eye fillet 250g	43
Porterhouse 300g	42
Rib Eye 500g	46
Wagyu rump 7+ 500g	47
Twice roasted duck, mustard fruit sage, chestnut stuffing ☐	38
Pork belly, pickled apple, chilli jam, watercress	36
Grilled Atlantic Salmon, artichoke, sauce grebiche	38
Wild Barramundi, quinoa, seed & grain salad, black cabbage, flaked almonds, pepitas, sunflower seeds, lemon, horseradish skordalia (All above mains served with hand cut chips and sauce)	40

SHARE A BIG BOARD | 3 MAINS with chips, salad and sauces 125

Ricotta & chive gnocchi, burnt butter sage sauce, pine nuts, raisins ☐	34
Farm to Table Ragu, slow cooked beef, red wine, rosemary, papadelle pasta, reggiano ☐	35
Lamb Scotch, caponata, truffle pecorino, thyme, olive oil	38

SIGNATURE MOODBOARDS

INSPIRATION BOARD | Eye fillet, Atlantic salmon, gnocchi, mushroom & béarnaise sauces, baby carrots, rocket salad ☐ 130

ADMIRATION BOARD | Wagyu rump, lamb scotch, pork belly, pepper & chimichurri sauces, green beans, bowl of hand cut chips 130

SIDES

Green beans, walnut, micro celery, gorgonzola dressing	12
Roasted pumpkin, smoked ricotta, pine nuts	12
Rocket, pear, truffled pecorino	12
Cos salad, artichokes, roasted peppers, kalamata olives, parmesan	12
Honey roasted baby carrots, Persian feta, sumac almonds	12
Hand cut chips	10

SAUCES

béarnaise, chilli jam, chimichurri, smokey mushroom, garlic butter,
green & red peppercorn, red wine jus

DESSERT

Banoffee, banana cream, brioche crumbs, caramel foam ☐	16
Chocolate fondant, peanut butter icecream, peanut butter clusters, butterscotch sauce ☐	16
Black forest with cherry sorbet, choc rocks & twigs, meringue toadstools, vanilla mascarpone, brownie ☐	19
Vanilla bean pannacotta, raspberry coulis, fresh strawberries, macadamias Sorbet selection	16



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