



EST. 1885

## Dinner Menu

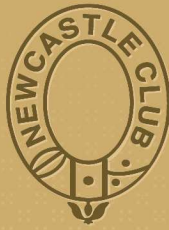
We invite you to enjoy our menu created by  
Executive Chef Luke Cesare and his team.

Using experience gained in Australia and internationally over more than 20 years, we bring to you a fresh, seasonal, creative and produce driven menu. We pride ourselves on using the best produce sourced locally, nationally and from across the world, whilst utilising our charcoal grill to create the best possible flavours.

We hope you will enjoy our menu and award winning Wine List. If there is anything we can do to make your dining experience more enjoyable, please do not hesitate to ask.

*Luke Cesare*  
*Executive Chef*





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### Appetisers

<i>Spiced popcorn shrimp, aioli, lemon</i>	\$16
<i>Marinated Adina olives and our lightly spiced, roast nuts</i>	\$12
<i>Iranian caviar, 10grm, melba toast, sour cream, chives</i>	\$96

### Entrees

#### Sydney Rock Oysters

<i>natural with rice wine vinegar and red onion*</i>	\$21 ½ doz
<i>tempura with wasabi aioli and flying fish roe</i>	\$24 ½ doz

#### Baby Burrata

<i>grilled fig, chopped walnut, vincotto, brioche*</i>	\$22
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#### Seared Scallops

<i>sweet corn and miso, maple bacon, hazelnut*</i>	\$26
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#### Hiramasa King Fish

<i>forest peppermint, orange, olive, beetroot yoghurt, pistachio*</i>	\$24
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#### Autumn Mushroom and Goat's Cheese Tart

<i>leek, pine nut crumble, mushroom floss</i>	\$20
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#### Chinese Style Pork Hock

<i>eggplant, pineapple, star anise, peanuts*</i>	\$24
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*\*Indicates dishes that can be made gluten free*

*(v) Vegetarian*

*Please notify your waiter of any allergies. All food items may contain traces of nuts.*



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### Mains

#### Charcoal Roasted Jerusalem Artichoke

<i>pumpkin and broccolini, babaganoush, miso, pepita and sunflower seeds*</i>	\$36
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#### Maple Glazed Duck

<i>parsnip vanilla, duck leg croquette, caramelised endive, granola, pan juices</i>	\$42
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#### Milly Hill Lamb

<i>cooked over charcoal, cumin, chick peas, pomegranate, smoked yoghurt</i>	\$42
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#### Market Fish,

<i>brandade, bisque, fennel, mussels, saffron aioli*</i>	\$40
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*or*

<i>simply grilled with potato puree, greens, lemon caper butter</i>	\$40
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#### Slow Roast Grass Fed Beef Tenderloin

<i>carrot anise purée, autumn vegetables, miso hollandaise, crisp onion, bordelaise*</i>	\$50
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### Sides\*

\$10

*Shoe string chips with truffled parmesan\**

*Triple cooked hand cut chips\**

*Garden salad, champagne dressing\**

*Potato puree\**

*Blanched greens with lemon oil, almonds, sea salt \**