

entrée (choice of)

wagyu tartare / cured egg yolk / gnocco fritto (gfo)(df)
potato gnocchi / brown butter velouté / pumpkin / hazelnut / sage / parmesan (v)

main (choice of)

blue fin tuna croquette / celeriac remoulade / basil / brown butter caper sauce
gippsland 'little joe' sirloin / roasted parsnip / braised onions / salsa verde (gf)(dfo)

main served with a complimentary side

green beans / snow peas / walnut salsa (gf)(df)(vg)

add an extra side dish

roasted heirloom carrots / honey / dukkha (gf)(df)(v) + \$16
house fries / aioli (gf)(df)(vgo) + \$11

dessert (choice of)

pistachio strawberry short cake / basil cremeux / strawberry sorbet
peach melba (gfo)
chef's artisan cheese selection / traditional accompaniments (gfo)

complimentary artisan sourdough bread / french butter / black ash salt (gfo)(dfo) additional bread (2 pieces per serve)	5
oysters: natural or served with white balsamic granita (gf)(df)	6.5 7
20-month aged prosciutto / stracciatella / tomatoes / peaches / aged balsamic (gf)(dfo)	32
wagyu tartare / cured egg yolk / gnocco fritto (gfo)(df)	36
potato gnocchi / brown butter velouté / pumpkin / hazelnut / sage / parmesan (v)	34 43
blue fin tuna croquette / celeriac remoulade / basil / brown butter caper sauce	49
from the grill	
master selection f4 purebred wagyu rib-eye - 400-day grain-fed - mbs 8-9 200g	95
gippsland 'little joe' sirloin - grass-fed - mbs 4 250g	65
kilcoy angus tenderloin - 120-day grain-fed - mbs 2+ 250g	68
<i>all steaks served with asparagus / brown butter potato foam / black garlic ketchup (gf)</i>	
house fries / aioli (gf)(df)(vg)	11
green beans / snow peas / walnut salsa (gf)(df)(vg)	12
roasted heirloom carrots / honey / dukkha (gf)(df)(v)	16
affogato / vanilla bean ice-cream / frangelico / espresso coffee (gfo)	17
pistachio strawberry short cake / basil cremeux / strawberry sorbet	16
peach melba (gfo)	16
cheese selection: one two three four (gfo)	14 24 34 44