



# delicious month out | \$75

## **entrée (choice of)**

potato gnocchi / gorgonzola / spinach / pinenuts (v)

roast field mushrooms / olive toast / truffe oil / rocket / parmesan (gfo)(dfo)(v)(vgo)

## **main (choice of)**

coral coast barramundi / chilli tomato compote / saffron & zucchini (df)

gippsland 'little joe' sirloin / kipflers / rainbow chard / cognac & peppercorn sauce (gf)(dfo)

## **main served with a complimentary side**

seasonal mixed leaf salad (gf)(df)(vg)

## **add an extra side dish**

roasted pumpkin / hazelnut / sage / brown butter (gf)(v) + **\$14**

house fries / aioli (gf)(df)(v)(vgo) + **\$11**

## **dessert (choice of)**

passionfruit soufflé / crème fraiche gelato (v)

baked coconut tart / pineapple / lime / clotted cream (v)

chef's artisan cheese selection / traditional accompaniments (gfo)

gf-gluten free | df-dairy free | gfo/dfo-gluten/dairy free option | v-vegetarian | vg-vegan  
menu items and pricing are subject to change according to market availability  
should an item or ingredient not be available,  
we will substitute it with an item of equal quality  
8% gratuity applies to parties of 8 or more

|  |                   |
|--|-------------------|
| complimentary artisan sourdough bread / french butter / black ash salt (gfo)(dfo)              |                   |
| additional bread (1 piece per serve)   | 2.5               |
| oysters: natural or served with white balsamic granita (gf)(df)                                | 6.5   7           |
| prosciutto di san daniele / manchego / zucchini sott'olio / gnocco fritto (2 per serve) (dfo)  | 18                |
| potato gnocchi / gorgonzola / spinach / pinenuts (v)   | 32   42           |
| roast field mushrooms / olive toast / truffe oil / rocket / parmesan (gfo)(dfo)(v)(vgo)        | 32                |
| coral coast barramundi / chilli tomato compote / saffron & zucchini (df)                       | 57                |
| <b>from the grill</b>  |                   |
| 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                |
| beef master selection cut of the day   | mp                |
| <i>all steaks served with asparagus / brown butter potato foam / black garlic ketchup (gf)</i> |                   |
| house fries / aioli (gf)(df)(vg)   | 11                |
| seasonal mixed leaf salad (gf)(df)(vg)   | 11                |
| roasted pumpkin / hazelnut / sage / brown butter (gf)(v)                                       | 14                |
| affogato / vanilla bean ice-cream / frangelico / espresso coffee (gfo)                         | 17                |
| passionfruit soufflé / crème fraiche gelato (v)  | 18                |
| baked coconut tart / pineapple / lime / clotted cream (v)                                      | 16                |
| cheese selection: one   two   three   four (gfo)   | 14   24   34   44 |