

**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)

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