



TASTES, SALADS & STARTERS

- Mount Zero Mixed Olives, Lemon, Chili & Garlic **9 GF**
- Daily Selected Live Oysters – Mignonette Dressing **4 ea GF**
– Champagne Gratin **4 ea**
- Crudo of Hiramasa Kingfish with Avocado, Crispy Prawns,
Crème Fraiche, Lime & Cress **21 GF**
- Raviolo of Duck & Mushrooms with Porcini Broth **22**
- Lightly Fried Southern Calamari with dressed Baby Cos,
Lemon & Jalapeño Mayonnaise **22**
- Spring Minestrone with Basil Pesto & Croutons **13**
- Salad of Freekeh, Roasted Beetroot, Cauliflower, Pomegranate, Almonds,
Red Onion & Herbs with Shanklish **19**

PASTA & RISOTTO

- Braised Wagyu Polpette with Tomato, Basil & Semolina Gnocchi **23 / 30**
- Spaghettini with Tiger Prawns, Crab, Garlic, Chili & Olive Oil **25 / 34**
- Risotto of Swiss Brown, Field & Porcini Mushrooms with White Truffle Oil **23 / 30 GF**
- Roasted Pumpkin Ravioli with Fresh Ricotta, Brown Butter Sauce, Sage & Pinenuts **22 / 29**

MAIN PLATES

- Slow Roasted Whole Spatchcock
with Truffled Polenta, Fricassé of Mushrooms & Jus Gras **39 GF**
- Herb & Parmesan Crumbed Veal Cotoletta with Peperonata Agrodolce **38**
- Western Australian Cone Bay Barramundi with Organic Farro,
Lemon & Sicilian Caponata **40**
- Salmon Fishcakes with Sautéed Spinach & Sorrel Sauce **38**
- Roasted Emerald Valley Lamb Rack with Baby Spring Vegetables,
Pan Fried Gnocchi with Jus of Lamb, Thyme & Garlic **39**

FROM THE GRILL

- 400g Rangers Valley Grainfed Black Angus Rib on the Bone
with Boiled Pink Eye Potatoes and Cavolo Nero **42 GF**
- 250g O'Connors Pasture Fed Eye Fillet
with Roasted Field Mushrooms & Onion Rings **42**
- 350g Rangers Valley Rump
with Slow Roasted Cipollini Onions & Olive Oil Potato Puree **39 GF**

SAUCES MADE TO ORDER

- Béarnaise GF
Bordelaise GF
Pepper GF

CONDIMENT SERVICE

- Mustards GF
Horseradish GF
Simon's BBQ Sauce GF

SIDES

- Roasted Parsnips with Honey & Thyme **10 GF**
- Steamed Broccolini with Bylands Estate Olive Oil & Toasted Almonds **12 GF**
- Baked Field Mushrooms with Garlic & Thyme **12 GF**
- Hand Cut Rustic Twice Cooked Chips with Rosemary Salt **11 GF**
- Creamy Mash **9 GF**
- French Fries **9**
- Salad of Baby Cos, Truss Tomatoes, Cucumber & Goats Cheese **10 / 15 (e) GF**
- Rocket and Pear Salad with Shaved Manchego & Lemon Oil **10 / 15 (e) GF**
- Tomato Salad, Fior di Latte, Basil, Olive Oil & Sea Salt **10 / 15 (e) GF**

DESSERT

- Daily Selection of Ice Creams & Sorbets **15 GF**
- Vanilla Crème Brûlée **16 GF**
- Caramel Cheesecake with Brûléed Bananas, Honeycomb Ice Cream,
Dulce de Leche & Chocolate Pretzel Crackle **18**
- Warm Butterscotch & Pear Spiced Cake with Custard,
Almond Crumble & Cardamom Ice Cream **18**
- Chocolate & Marshmallow Ice Cream 'Snowball' with White Chocolate Ganache,
Biscuit, Rice Crisps & Toasted Coconut **17**
- Selection of Local & Imported Cheese with Lavosh, Burnt Fig Jam
& The Bakers Fruit Bread **22**
- Affogato with Your Choice of Liqueur **16**
- Coffee from Genovese **4**

Teas from T2 **4**

Friandise **7**

Dish requests patrons with food allergies or other dietary requirements to inform their waiter prior to ordering. We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.