

ENTRÉE

Ora King Salmon Gravlax, Pepe Saya Crème Fraîche, Pickles & Baguette
\$36

Sydney Rock Oysters, Pink Peppercorn & Chive Mignonette 6pcs
\$38

Shark Bay Ebi Prawn Cocktail
\$34

Pumpkin Flower, Buffalo Ricotta & Sweet Corn, Sumac Toum (V)
\$28

Calamari Saint André, Balsamic Aioli & Lemon
\$32

Beef Wagyu Tartare, Sapphire Potato Crisps, Fermented Chilli
\$40

MAIN

Seafood Bouillabaisse, Fennel, Rouille
\$48

Pan-Roasted Market Fish, Kelp Butter & Lemon
\$48

‘THE BAR STEAK’ Angus Grassfed Dry Age
Café de Paris
\$58

Veal Coteletta, Rocket & Parmesan
\$58

Chimichurri Lamb Cutlet & Chilli Labna
\$58

Spaghetti Aglio Olio e Peperoncino
\$32

SIDES

Rosemary & Sea Salt Shoestring Fries
\$16

Grilled Radicchio, Apple Balsamic
\$18

Pepe Butter Mash Potato
\$16

Broccolini, Lemon Olive Oil
\$16

Insalata Mista, Sharp Lemon Dressing
\$16

DESSERT

Chocolate & Hazelnut Millefeuille
\$24

Lemon & Rosemary Gateaux
\$24

Tiramisu
\$24

Earl Grey Ice Cream, Zokoko Chocolate, Salted Caramel
\$22

Artisanal Local Cheese, Pomegranate & Fennel Cracker, Pickled Baby Figs
Milawa Blue, Pyengana Valley Cloth Bound Cheddar, Driftwood Camembert
\$48