

SEAFOOD ON ICE

FRESHLY SHUCKED OYSTERS MP
Selected Daily By Chef Natalie

CAVIAR
Ars Italica Calvisius / Oscietra 10g / 30g 110 / 290
Black Pearl - Beluga 30g 360
Savory Waffle, Crème Fraîche, Chives

PEELED YAMBA PRAWNS 26 / 48
Served on Ice, Mary Rose Sauce

MT COOK ALPINE SALMON GRAVLAX 26 / 48
Dill, Capers, Pickled Onion, Juniper, Crème Fraîche

SEAFOOD PLATTER 77
Oysters, Salmon Gravlax, Prawns & Condiments

SMALL PLATES

PIOIK BAKERY SOURDOUGH 4EA
Coppertree Farm Butter

AUTUMN TART 23
Meredith Valley Goats Feta, Persimmon, Sumac

BLUE FIN TUNA SASHIMI 26
Buttermilk Dressing, Dill Oil

SPANNER CRAB CAKE 18
Avocado Mayo, Petit Bouche

PINO'S WAGYU BRESAOLA 24 / 44
Pickled Pine Mushrooms

O'CONNOR STEAK TARTARE 26 / 48
White Anchovy, Chives, Potato Crisps

FROM THE GARDEN

CHARGRILLED SUGARLOAF CABBAGE SKEWER 19 / 35
Sesame, Citrus

LE CONQUERANT BAKED CAMEMBERT 28
Fig, Honeycomb, Fruit Toast

SPINACH & RICOTTA PAPPARDELLA RIPENA 46
Passata, Parmigiano Reggiano

FROM THE SEA

CHARCOAL SOUTHERN TASMANIAN SQUID 29 / 52
Joseph Olive Oil, Pepper Berry Salt

CHARCOAL YAMBA KING PRAWNS 31 / 58
Harissa Butter

MURRAY COD EN PAPILOTE 49
Potato, Fennel, Herb Butter

CHARGRILLED MARKET FISH MP
Roasted Grape, Almond, Witlof, Olive

WHOLE BAKED FISH MP

CHARCOAL LIVE EASTERN ROCK LOBSTER MP
Montpellier Butter

FROM THE PADDOCK

CONFIT WIMMERA DUCK LEG 48
Blackberry, Parsnip Purée, Game Jus

GUNDAGAI LAMB CUTLETS 54
Baharat Spiced Yoghurt, Pomegranate Mint Salsa

STICKY PORK BELLY 48
Green Mango, Cucumber Salad

O'CONNOR GRASS FED FILLET 200G MB3+ 56
Your Choice of Sauce

JACKS CREEK SIRLOIN 250G MB3+ 59
Your Choice of Sauce

O'CONNOR GRASS FED RIB EYE 500G MB4+ 115
Your Choice of Sauce

*Sauces - Madeira Jus, Béarnaise, Pepper Sauce, Chimichurri,
Montpellier Butter, & Our Selection of Curated Mustards*

WINE PAIRING OPTIONS

Chosen By Our Sommeliers (100ml each)

STANDARD 3 WINES 40pp

PREMIUM 3 WINES 80pp

GLASS BANQUET

To Share - Minimum Two People - 129pp

PIOIK BAKERY SOURDOUGH
Coppertree Farm Butter

SEAFOOD PLATTER
Oysters, Prawns & Condiments

WAYGU BRESAOLA
Pickled Pine Mushrooms

AUTUMN TARTLETS
Meredith Valley Goats Feta, Persimmon, Sumac

CHARCOAL SOUTHERN TASMANIAN SQUID
Joseph Olive Oil, Pepper Berry Salt

O'CONNOR GRASS FED RIB EYE 500G MB4+
Madeira Jus & Béarnaise

COS LETTUCE
White Anchovy, Parmesan

SKIN ON FRIES

VALRHONA DARK CHOCOLATE TART
Pineapple, Caramel, Coffee Gelato

SIDES

SKIN ON FRIES 12

TRUFFLE MASH POTATO 12

GREEN BEANS 14
Parsley Butter, Almonds

COS LETTUCE 12
White Anchovy, Parmesan

AUTUMN VEGGIES 12