

To Start/Bite

HOUSE BREAD (4 PCS)

THE BUTTER PEOPLE ARTISAN BUTTER, ORANGE, SZECHUAN
PEPPER (VEG) (GFO)
\$6

GREAT SOUTHERN GROVES

WARM MARINATED OLIVES (VEG)(GF)
\$10

KANGAROO TARTARE (2 PCS)

HASH BROWN, EGG YOLK CREAM, YUZU, WATTLESEED (GF)
\$14

Entrée

SCALLOP CRUDO (1)

MANDARIN VINEGAR, MACADAMIA CREAM,
KARKALLA, KAFFIR LIME (GF)
\$23

MOTTAINAI LAMB BELLY SKEWER

HOUSE KIMCHI, GOCHUJANG GLAZE, SESAME
\$26

AGING TUNA (A)

TORCHED, CANTALOUPE CONSOMMÉ, SEA GRAPES, CORIANDER
CRÈME FRAÎCHE, GARLIC (GF)
\$29

CHARRED FREMANTLE OCTOPUS (A)

ROASTED TURNIP, CHARRED GUINDILLA PEPPER, PICKLE FENNEL,
SQUID INK CRACKER, BASIL OIL (GF)
\$33

HEIRLOOM MUSHROOM QUICHE

HEIRLOOM MUSHROOM DUXELLE,
CHARRED HEIRLOOM MUSHROOM, MINT,
MUSHROOM JUS (VEG)
\$24

Side

SNOW PEAS SALAD

PICKLED FENNEL, ORANGE, FRESH HERBS, LIME EMULSION,
STRACCIATELLA (VEG)(GF)
\$17

SAUTEED BROCOLLINI

BLACKBEAN XO, TOASTED ALMOND (VEG)(GF)
\$16

TRIPLE-COOKED KIPFLER

CHEESE FOAM, PICKLED SHALLOT, CAPERS (VEG)(GF)
\$16

Main

MOTTAINAI LAMB 2 WAY

MOTTAINAI LAMB RUMP CHAR SIU, PULLED LAMB NEST,
KOHLRABI, SOYBEAN CREAM, CUMIN SALT
\$49

FREE RANGE CHICKEN BALOTINE

CHARCOAL ONIGIRI, SALTED EGG YOLK, BABY CORN, TOM KHA
SAUCE, CHILI OIL (GF)
\$39

ANTARCTIC TOOTHFISH (A)

KOMBU, FISH ROE, ZUCCHINI, LEMON MYRTLE, WILD
GARLIC FLOWER (GF)
\$64

WAGYU FLANK STEAK

(RECOMMENDED MEDIUM – MEDIUM WELL)
STONE AXE MB 8-9+ FLANK STEAK, CONFIT LEEK, LEEK ASH,
CRISPY LEEK, JUS (GF)
\$58

Pasta

FETTUCCINI

(EXTRA + \$ 3.5 GFO)
BEEF SHIN RAGU, CARAMELIZED ORANGE COMPOTE,
BASIL RICOTTA
\$46

GNOCCHI

(EXTRA + \$ 3.5 GFO)
PORCINI JUS, CHARRED PIOPPINO MUSHROOM,
GOAT'S CURD (VEG)
\$37

Dessert

FIG SORBET

WHITE CHOCOLATE MOUSSE, RHUBARB COMPOTE, BASIL (VEG)(GFO)
\$15

SANDALWOOD NUT TART

SAFFRON POACHED PEAR, ORANGE NAMELAKA, VANILLA
CHANTILLY, ORANGE VEIL (VEG)(GF)
\$15

CHEESE PLATE

ONE CHEESE	TWO CHEESE	THREE CHEESE
\$18	\$32	\$48

WITH HOUSE CRACKERS AND ACCOMPANIMENTS
(VEG)(GFO) (DAIRY FREE CHEESE AVAILABLE)
AUSTRALIAN ARTISAN CHEESE LIST

Menus are subject to change due to seasonality and product availability. Please advise staff of all dietary requirements.
Prices subject to change from time to time. Public Holidays incur a 15% surcharge.

A = Australian | I = Imported | MIX = Combination of Australian and Imported products
VEG - Vegan option available | GFO - Gluten-free option available | GF - Gluten-free

