

SNACKS

STONE BAKED SOURDOUGH Alto Australian olive oil, aged balsamic (v)	8
MARINATED OLIVES House marinated olives (ve,gf)	12
SYDNEY ROCK OYSTERS Freshly shucked Australian oysters, Lillet Blanc mignonette (gf,df)	8ea
ROASTED HOKKAIDO SCALLOP Sriracha & lime butter, hazelnut (gf,n)	14ea
CRAB & PRAWN CRACKER Black garlic aioli, tarragon, karkalla (gf,df)	16ea
VOL-AU-VENT Pecorino al tartufo, mornay, porcini, capocollo	14

[+21] ADD 3G WA WINTER BLACK

TO SHARE

ROAST KING PRAWNS Kombu butter, ginger & capsicum sauce (gf)	36
S.A. MUSSELS Mariniere, garlic, cream, parsley (gf)	32
BEEF TARTARE Potato allumette, mustard, egg yolk, sour cream (gf)	32
CALAMARI FRITTI Lemon & dill aioli, Szechuan pepper (gf,df)	29

ENTRÉES

MISO GLAZED TURNIP Yuzu kosho curd, cashew (ve,gf,n)	26
HANDMADE BURRATA Torched pear, citrus, almond, rainforest honey (gf)	32
SALMON CRUDO Granny smith, celeriac dressing, dill oil (gf,df)	35

MAINS

PANFRIED GNOCCHI Dijon dressing, baby spinach, parmesan, bresaola	38	FREE RANGE CHICKEN SUPREME Purple kumara purée, chargrilled brussels sprouts (gf)	48	CAULIFLOWER STEAK Turmeric, black lime, coconut cream, pistachio (v,n)	36
LINGUINE SPANNER CRAB Beurre blanc, chilli, salmon roe, gremolata	46	DAINTREE BARRAMUNDI Bok choi, soy ginger sauce, coriander (gf,df)	52		
RIPPLES FISH & CHIPS Young Henry's battered market fish, tartare sauce, lemon (df)	40	PORTORO SIRLOIN 250G Roasted parsnip, pickled snap peas, Diane sauce (gf)	65		

SIDES

CHIPS (ve,gf)	15
GARDEN SALAD Balsamic vinaigrette, pickled Spanish onion (ve,gf)	16
ROASTED PUMPKIN, Feta, pepitas, black olive powder (v, g)	16
POMMES PURÉE, Cultured butter (v,gf)	16
TRUFFLE CHIPS PARMESAN, Truffle mayo (v,gf)	18
ROASTED BRUSSELS SPROUTS, Rosemary, almonds (v,gf)	16

HOUSE SPECIALTIES

TWICE COOKED NSW LAMB SHOULDER Lamb jus, Greek yoghurt, apricot (gf) <i>Serves Two</i>	125
MARKET SEAFOOD Sustainably sourced market fish of the day (gf) <i>Serves Two</i>	125
BISTECCA FIORENTINA 1kg grain fed T-bone steak, confit garlic, jus (gf,df) <i>Serves Two</i>	155

SET BY THE SEA

\$89pp Sharing Menu | Minimum 2 Guests

For the entire table to enjoy

TO START

STONE BAKED SOURDOUGH
Alto Australian olive oil, aged balsamic (v)

VOL-AU-VENT
Pecorino al tartufo, mornay, porcini, capocollo

HANDMADE BURRATA
Torched pear, citrus, almond, rainforest honey (gf)

SALMON CRUDO
Granny smith, celeriac dressing, dill oil (gf)

TO FOLLOW

PANFRIED GNOCCHI
Dijon dressing, baby spinach,
parmesan, bresaola

FREE RANGE CHICKEN
Supreme 250g, purple kumara purée,
chargrilled Brussels sprouts (gf)

GARDEN SALAD
Balsamic vinaigrette, red onion pickles (ve,gf)

TRUFFLE CHIPS
Parmesan, truffle mayo (gf)

DESSERT

BLOOD ORANGE GANACHE
White Chocolate crumble, raspberry gel

A 10% WEEKEND SURCHARGE APPLIES ON SATURDAYS & SUNDAYS. A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS.
ALL VISA, MASTERCARD & AMERICAN EXPRESS CARDS WILL INCUR A 1.65% PROCESSING FEE. ALL DEBIT CARDS WILL INCUR
A 0.65% PROCESSING FEE.

(V) VEGETARIAN (GF) GLUTEN FREE (S) CONTAINS SESAME (DF) DAIRY FREE (N) CONTAINS NUTS

PATRONS WITH ALLERGIES OR DIETARY REQUIREMENTS,
PLEASE INFORM YOUR WAIT STAFF PRIOR TO ORDERING.