

À La Carte

Bites

Handmade Sourdough Baguette, Cultured Butter (v)	9
Sydney Rock Oyster, Malt Vinegar, Lemon (A) (gf, df)	8
Queen May Hashbrown & Cheddar (v)	12
Yellowfin Tuna, Little Gem, Picalilli, Perilla (A) (df)	16
Potted Prawn Toast, Cocktail Sauce, Fine Herbs (l) (df, s)	14

Starters

Devilled Egg Tart, Asparagus, Chive (v)	28
Fraser Island Crab, Pickled Radish, Tarama (A)	34
Hay Smoked Ora King Salmon, Buttermilk, Dill, Capers (l) (gf)	34
Confit Chicken & Leek Terrine, Pickles, Grilled Bread (df)	32
The James Steak Tartare (gf, df)	34

Mains

Pot Roasted Cauliflower, Mushroom, Verjus (ve)	42
Marketfish, Artichoke, Mussel, Curry Butter (A) (gf)	56
Pork Loin, Charred Lettuce, Sorrel (gf, df)	54
Heritage Lamb, Zucchini, Spring Vegetables, Jus (gf, df)	56
Grimaud Duck, Burnt Onion Puree, Spring Leek	54

To Share

(Designed for the table. Please allow 45 minutes for our team to prepare)

Beef Wellington, Jus Gras (Pre-Order 24 Hours In Advance)	145
Whole Farmhouse Stuffed Chicken, Bread Sauce	110
Westholme Wagyu MB4+ Sirloin 500g, Mustard Butter (gf)	120
Westholme Wagyu MB4+ Bone In Ribeye 1kg, Jus (gf)	240

Sides

Creamed Spinach & Three Corner Leek (v, gf)	18
Royal Blue Mashed Potato, Bone Marrow Butter (gf)	16
Minted Peas, Pickled Eschallot (v)	16
Bitter Leaf Salad, Pear, Hazelnut (ve, gf, n)	16
Skin-On Chips (ve)	16

Seafood Origin (A) Australian (l) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame.
A 12% surcharge applies on weekends. A 15% surcharge applies on public holidays.