

SIGNATURE COCKTAILS

WILD HIBISCUS SPRITZ 22

peach, wild berry, prosecco, hibiscus

STRAWBERRY FIELDS 25

gin, strawberry & cream infused vermouth, aperol, coconut cream, lemon & grapes

RYE HUMOUR 25

rye whiskey, port, apricot brandy, lemon, orgeat, sugar rim

BUSINESS AS YUZUAL 25

vodka, raspberry liqueur, vanilla, strawberry / yuzu & passionfruit blend

CROWN ST SUPERIOR 25

rum, banana liqueur, lime, bitters, honey syrup, champagne

CHAMPAGNE

BY THE GLASS

NV CHAMPAGNE MOET CHANDON 'IMPERIAL BRUT' 21.5

Champagne, France

SHUCKED PACIFIC OYSTERS 7

(LD, LG / MIN 2 PCS)
natural, mignonette dressing, lemon

SOURDOUGH BAGUETTE (LDO, LGO, V, VGO) 12

whipped butter, smoked salt

MARINATED OLIVES (LD, LG, V, VG) 12

garlic, chilli, orange

EGGPLANT DIP (LD, LGO, V, VG) 18

lemon, sesame, extra virgin olive oil, toasted pita

18-HOUR BEEF SHIN TARTLET 9

toasted sabayon, espelette pepper

SEARED HOKKAIDO SCALLOPS (LDO, LG) 24

Champagne beurre Blanc, Avrug
caviar, chive

CHEESEBOARD (LGO, V) 32

selected Australian & international cheeses, lavosh, grapes, quince, artisan honey

CHARCUTERIE PLATE (LGO) 21

Saucisson, guindillas, pickles, baguette

TWICE COOKED CHEESE SOUFFLE (V) 24

micro greens, pickled onion, candied walnut

SHOESTRING FRIES (LD, LG, V, VGO) 14

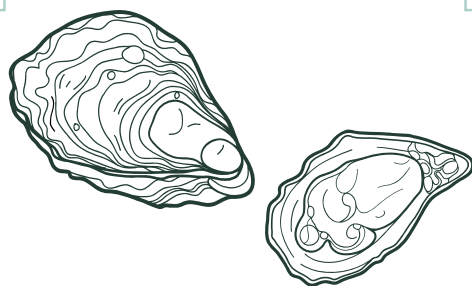
aioli

SALT & PEPPER CALAMARI (LD, LG) 25

espelette pepper, citrus aioli

CHICKEN LIVER PARFAIT (LGO) 24

dill pickles, fig jam, toasted schiacciata



SIDES

BABY COS LETTUCE (LD, LG, V, VG) 13.5

heirloom tomato, pickled red onion

CRISPY CHAT POTATOES (LDO, LG, V, VGO) 15

twice cooked, tarragon butter

STEAMED GREENS (LD, LG, V, VG) 14.5

chilli, garlic

TRUFFLE FRIES (LDO, LG, V, VGO) 17.5

parmesan

FOOD

EYE FILLET STEAK TARTARE (LGO) 28

eschalot, caper, cornichon, tabasco, creme fraiche, toasted baguette

ARANCINI (V / 2 PCS) 14

confit tomato, scamorza, herbs de Provence, fennel mayo

ROAST SPIT AUSTRALIAN KING PRAWNS (LD, LG / 4PCS) 48

fermented chilli, miso, EVOO

CONFIT DUCK LEG (LG) 42

sauté endive, borlotti bean, parsnip, duck jus

LINGUINE (LDO, LGO, V, VGO) 36

mushroom, olive, fried caper, ricotta, oregano, chilli

CRISPY BARRAMUNDI (LD, LG) 39

caponata, lemon extra virgin olive oil

LAMB RAGU (LDO, LGO) 39

potato gnocchi, mint pesto, pecorino, pistachio

ROAST FIORETTO (LD, LG, V, VG) 32

spiced du puy lentil salsa, dried tomato, asparagus, smoked almond praline

200G WAGYU BEEF BURGER (LDO, LGO) 33

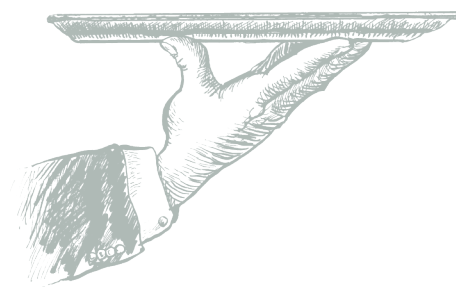
onion jam, pickles, Swiss cheese, mustard, ketchup, milk bun, shoestring fries

"STEAK FRITES" 300G SIRLOIN (LD, LG) 59

shoestring fries, red wine jus, O'Connor Grass-fed MB2+ Victoria

RIB EYE ON THE BONE 600G (LD, LG) 149

pasture-fed MB4+ 120 days, red wine jus, selected mustards Southern NSW





BRING ME FOOD - SHARE STYLE \$79

EGGPLANT DIP (VG, LGO, LD)

lemon, sesame, extra virgin olive oil, toasted pita

ARANCINI (V)

confit tomato, scamorza, herbs de Provence, fennel mayo

SALT & PEPPER CALAMARI (LG, LD)

espelette pepper, citrus aioli

CRISPY BARRAMUNDI (LG, LD)

caponata, lemon extra virgin olive oil

LINGUINE (V, LGO, LDO)

mushroom, olive, fried caper, ricotta, oregano, chilli

BABY COS LETTUCE (V, VG, LG, LD)

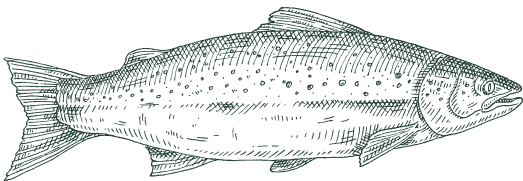
heirloom tomato, pickled red onion

SHOESTRING FRIES (V, VGO, LG, LD)

aioli

TRIPLE CHOCOLATE BROWNIE (V)

vanilla bean ice cream, chocolate sauce



LA DI DA - PREMIUM SET MENU \$99PP

SOURDOUGH BAGUETTE (V)

whipped butter, smoked salt

SHUCKED PACIFIC OYSTERS (LG, LD)

natural, mignonette dressing, lemon

SEARED HOKKAIDO SCALLOPS (LG)

champagne beurre Blanc, Avruga caviar, chive

18-HOUR BEEF SHIN TARTLET

toasted sabayon, espelette pepper

CRISPY BARRAMUNDI (LG, LD)

caponata, lemon extra virgin olive oil

LAMB RAGU (LDO, LGO)

homemade potato gnocchi, cavolo Nero, mint pesto, Pecorino

250G SIRLOIN (LD, LG)

red wine jus O'Connor Grass-fed MB2+ Victoria

BABY COS LETTUCE (V, VG, LG, LD)

heirloom tomato, pickled red onion

CHAT POTATOES (V, VGO, LG, LDO)

twice cooked, tarragon butter

TRIPLE CHOCOLATE BROWNIE (V)

vanilla bean ice cream, chocolate sauce

CLASSIC LEMON TART (V)

crème fraîche

BRING ME LUNCH - \$45

MONDAY-FRIDAY 12-3PM

ENTREES (INDIVIDUAL CHOICE)

EGGPLANT DIP (VG, LGO, LD)

lemon, sesame, extra virgin olive oil, toasted pita

ARANCINI (V)

confit tomato, scamorza, herbs de Provence, fennel mayo

SALT & PEPPER CALAMARI (LD, LG)

wakame salt, chilli, citrus aioli

MAINS (INDIVIDUAL CHOICE)

LAMB RAGU (LDO, LGO)

homemade potato gnocchi, cavolo Nero, mint pesto, pecorino

LINGUINE (V, LGO, LDO)

mushroom, olive, fried caper, ricotta, oregano, chilli

ROAST FIORETTO (VE, LG)

spiced du puy lentil salsa, dried tomato, asparagus, smoked almond praline

200G WAGYU BEEF BURGER (LDO, LGO)

onion jam, pickles, Swiss cheese, mustard, ketchup, milk bun

SHOESTRING FRIES (V, VGO, LG, LD)

aioli

MESCLUN LETTUCE (V, VG, LG, LD)

heirloom tomato, lemon dressing

(LG) LOW GLUTEN (LD) LOW DAIRY (V) VEGETARIAN (VG) VEGAN (O) OPTION