



CHAMPAGNE

NV CHAMPAGNE MOET CHANDON 'IMPERIAL BRUT'

Champagne, France

BY THE GLASS 21.5
BY THE BOTTLE 130

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

SOURDOUGH BAGUETTE (LDO, LGO, V, VGO) 12
whipped butter, smoked salt

MARINATED OLIVES (LD, LG, V, VG) 12
garlic, chilli, orange

SHUCKED PACIFIC OYSTERS 7 EA
(LD, LG / MIN 2 PCS)
natural, mignonette dressing, lemon

18-HOUR BEEF SHIN TARTLET 9 EA
toasted sabayon, espelette pepper

ARANCINI (V / 2 PCS) 14
confit tomato, scamorza, herbs de
Provence, fennel mayo

SEARED HOKKAIDO SCALLOPS
(LDO, LG / 2PCS) 24
Champagne beurre Blanc, Avruga
caviar, chive

EGGPLANT DIP (LD, LGO, V, VG) 18
lemon, sesame, extra virgin olive oil,
toasted pita

SALT & PEPPER CALAMARI (LD, LG) 25
espelette pepper, citrus aioli

CHICKEN LIVER PARFAIT (LGO) 24
dill pickles, fig jam,
toasted schiacciata

TWICE COOKED CHEESE SOUFFLE (V) 24
micro greens, pickled onion,
candied walnut

EYE FILLET STEAK TARTARE (LGO) 28
eschalot, caper, cornichon, tabasco,
creme fraiche, toasted baguette

CHEESEBOARD (LGO, V) 32
selected Australian & international cheeses, lavosh, grapes, quince,
artisan honey

CHARCUTERIE (LGO) 21
Saucisson, guindillas, pickles, baguette

FOOD

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

ROAST FIORETTO (LD, LG, V, VG) 32
spiced du puy lentil salsa, dried tomato,
asparagus, smoked almond praline

CRISPY BARRAMUNDI (LD, LG) 39
caponata, lemon extra virgin olive oil

LAMB RAGU (LDO, LGO) 39
potato gnocchi, mint pesto, pecorino,
pistachio

200G WAGYU BEEF BURGER (LDO, LGO) 33
bacon, 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

SIDES

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

BABY COS LETTUCE (LD, LG, V, VG) 13.5
heirloom tomato, pickled red onion

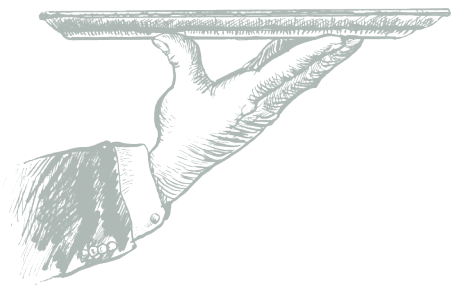
CRISPY CHAT POTATOES (LDO, LG, V, VGO) 15
twice cooked, tarragon butter

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

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

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

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them,
but as our menu is prepared freshly in kitchen, there may be trace allergens. Please note: all credit, debit card and MeSu mobile order transactions incur a bank
surcharge fee of 1%+GST. EFTPOS (must insert card & select cheque or savings) and The Pass transactions are surcharge free. 15% public holiday surcharge applies.





BRING ME FOOD - SHARE STYLE \$79PP MIN 2 PAX

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

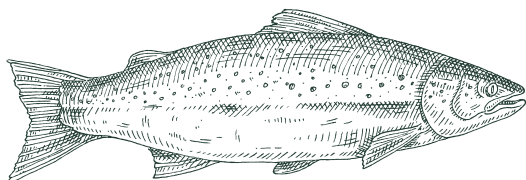
CRISPY BARRAMUNDI (LG, LD)
caponata, lemon extra virgin olive oil

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 MIN 2 PAX

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 - \$45PP 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

SIDES (TO SHARE)

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

MESCLUN LETTUCE (V, VG, LG, LD)
heirloom tomato, lemon dressing

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

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

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