



## 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 Metumobile order transactions incur a bank surcharge fee  
of 1.1%+GST. EFTPOS(must insert card & select cheque or savings) and The Pass transactions are surcharge free. A surcharge of 10% apply on Sundays and 15% on public holidays.



## 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

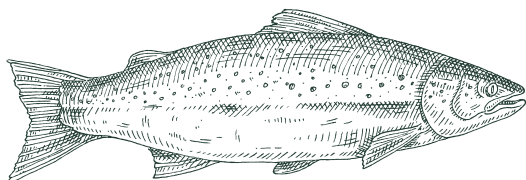
**CRISPY BARRAMUNDI (LG, LD)**  
caponata, lemon extra virgin olive oil

**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 fraiche

## 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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