



CHAMPAGNE

**NV CHAMPAGNE MOET
CHANDON 'IMPERIAL
BRUT'**

Champagne, France

**BY THE GLASS 25
BY THE BOTTLE 125**

SIGNATURE COCKTAILS

**BERRY HIBISCUS
SPRITZ 22**

peach, wild berry,
prosecco, hibiscus

WHEN THE SUN FALLS 25.5

london dry gin,
caramelised
pineapple, lime,
cinnamon, habanero

BERRY DELICIOUS 25.5

vodka, raspberry
liqueur, strawberry,
pineapple, lemon

FLUTE&FLOWER 25.5

white rum,
elderflower liqueur,
pomegranate, lime

PEACH AMORE 25.5

amaretto, peach,
aperol, lemon

RYE & SHINE 25.5

rye whiskey, mango,
peach, lemon

FOCACCIA (V, LGO, LDO, VGO) 15

confit tomato, extra virgin olive oil, sea
salt, balsamic vinegar

MARINATED OLIVES (LD, LG, V, VG) 13

garlic, chilli, orange

OYSTERS PACIFIC (COFFIN BAY, SA) LD, LG) 7EA

mignonette dressing, lemon (minimum order
2pc)

TUNA CRUDO (LDO, LG) 28

ponzu dressing, avocado mousse, daikon

CALAMARI FRITTI (LD, LG) 25

espelette pepper, lemon, aioli

EYE FILLET STEAK TARTARE (LDO, LGO) 28

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

MORTADELLA MONTANARA (LDO, LGO) 19

fried bread, whipped ricotta, pistachio
pesto, lemon EVOO

SCALLOPS (HOKKAIDO) (2PC / LDO, LGO) 26

sauce grenobloise, salmon roe, pangrattato

KING PRAWNS (2PC / LDO, LG) 29

nduja butter, lemon

ARANCINI (2PC / LDO, LGO, VGO) 16

confit tomato, scamorza, herbs de Provence,
fennel mayo

TOMATO CARPACCIO (LGO, V) 21

heirloom tomatoes, stracciatella, vincotto,
pine nuts, basil

MUSHROOM PATE (LD, LGO, V, VG) 19

pickled onion, EVOO, schiacciata

CHICKEN LIVER PARFAIT 24

dill pickles, fig jam, schiacciata (LGO)

CHARCUTERIE PLATE (LD, LGO) 22

saucisson, guindillas, pickles, baguette

FOOD

CRISPY PORK BELLY (LDO, LG) 42

fennel salad, guindilla peppers,
apple jus

WAGYU BEEF BURGER 200G (LDO, LGO) 33

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

DUCK L'ORANGE (LDO, LG) 69

half duck roast, orange jus,
amaranth

CRAB MAFALDINE (LDO, LGO) 39

blue swimmer crab, cavolo nero,
leek, peas, chilli, garlic,
beurre monte

LINGUINE (LD, LGO, V, VGO) 36

semi dried tomato pesto, Swiss brown
mushrooms, olive, fried caper, ricotta,
oregano, chilli

LAMB RAGU (LDO, LGO) 39

paccheri, brown butter, capers, sage,
baby spinach, pangrattato

BARRAMUNDI (LD, LG) 41

caponata, olive oil, lemon

PUMPKIN ROAST (LD, LG, V, VG) 33

miso maple glaze, pearl couscous, mint,
coriander, sultanas, pepitas, lemon

STEAK AU POIVRE 48

200g eye fillet steak, green
peppercorn sauce, chives
add on shoestring fries 5

SIRLOIN "STEAK FRITES" (LD, LG) 59

(RIVERINE NSW) 300g MB2+, bordelaise sauce,
shoestring fries

DRY AGED RIB EYE STEAK (LD, LG) 125

(SOUTHERN NSW) 600g MB2+, red wine jus,
selected mustards
add on shoestring fries 5

SIDES

FRIES 14

aioli (LD, LG, V, VG)

AVOCADO SALAD (LD, LG, V, VG) 16

oak lettuce, lemon dressing, pistachio

CHAT POTATO W TARRAGON BUTTER (LDO, LG, V, VGO) 16

DUTCH CARROTS W HOT HONEY (LD, LG, VGO) 16

CAULIFLOWER BLOSSOM (LDO, LG, V, VGO) 16

garlic chilli butter, sultana, pepitas

TRUFFLED FRIES (SKIN ON) (LDO, LG, V, VGO) 18

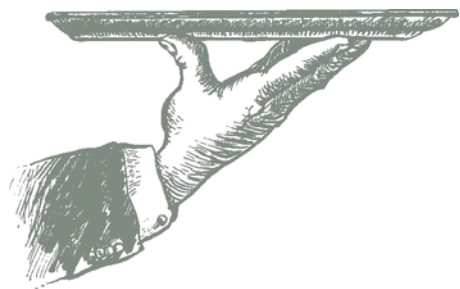
truffle paste, parmigiano

PEAR & ROCKET SALAD (LDO, LG, VGO) 15

apple balsamic dressing, shaved parmesan

BLUE CHEESE & WALNUT SALAD (LG) 15

mixed leaf, honey dijon dressing, walnuts



(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 Me&u mobile 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 - SET MENU \$79PP

SHARED STYLE | MIN 2 PAX

ENTREE

MUSHROOM PATE (VG, LGO, LD)

pickled onion, extra virgin olive oil, schiacciata

ARANCINI (V)

confit tomato, scamorza, herbs de Provence, fennel mayo

SALT & PEPPER CALAMARI (LG, LD)

espelette pepper, citrus aioli

MAIN

BARRAMUNDI (LGO, LDO)

Caponata, lemon olive oil, lemon

LINGUINE (V, LGO, LDO)

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

AVOCADO SALAD (LG, LD, V, VG)

butter lettuce, lemon dressing, Pistachio crumb

SHOESTRING FRIES (V, VGO, LG, LD)

aioli

INDIVIDUAL SERVE

TRIPLE CHOCOLATE BROWNIE (V)

Vanilla bean ice cream, chocolate sauce

BRING ME LUNCH - \$45PP

MONDAY TO FRIDAY 12PM TO 3PM | MIN 2 PAX

ENTREES (INDIVIDUAL CHOICE)

MUSHROOM PATE (V, VGO, LGO)

pickled fennel, extra virgin olive oil, Grilled schiatta

ARANCINI (V)

confit tomato, scamorza, herbs de Provence, fennel mayo

SALT & PEPPER CALAMARI (LD, LG)

espelette pepper, citrus aioli

MAINS (INDIVIDUAL CHOICE)

200G WAGYU BEEF BURGER (LDO, LGO)

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

PORK BELLY (V, LGO, LDO)

apple cider Jus, guindilla peppers, fennel salad, lemon

LINGUINE (V, LGO, LDO)

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

PUMPKIN ROAST (VE, LG)

miso maple glaze, Pearl couscous, pomegranate, sultanas, mint, coriander, lemon

FRIES, (V, VGO, LG, LD) - TO SHARE

aioli

AVOCADO SALAD, (LD, LG, V, VG) - TO SHARE

oak lettuce, lemon dressing, pistachio

(LG) LOW GLUTEN (LD) LOW DAIRY (V) Vegetarian (VG) vegan (o) option

LA DI DA - PREMIUM SET MENU \$99PP

SHARED STYLE | MIN 2 PAX

ENTREE

FOCACCIA (V)

extra virgin olive oil, sea salt balsamic vinegar

TOMATO CARPACCIO (LGO, V)

Stracciatella, spring melon dressing, micro basil

PACIFIC OYSTERS(COFFIN BAY, SA) (LG, LD)

mignonette dressing, lemon

SEARED HOKKAIDO SCALLOPS (LDO, LGO)

sauce grenoblouise , pangratatto , Salmon roe

MAIN

BARRAMUNDI (LGO, LDO)

Caponata, lemon olive oil, lemon

PORK BELLY (LDO, LG)

apple jus, guindilla peppers, Fennel salad, petit bouche

250G SIRLOIN (LD, LG)

red wine jus, riverine Grass-fed MB2+

SIDES

PEAR AND ROCKET SALAD (V, VG, LG, LD)

apple balsamic, shaved parmesan

CHAT POTATOES (V, VGO, LG, LDO)

twice cooked, tarragon butter

ALTERNATE DROP DESSERT

TRIPLE CHOCOLATE BROWNIE (V)

Vanilla bean ice cream, chocolate sauce

RUM AU BABA(V)

Chantilly cream orange rum syrup

