



APPETIZERS

Hand-Cut Beef Tartar, Brioche \$26

Tuna Tartar \$25

Wasabi Aioli, Avocado, Shallots, White Soy, Capers Crisp, Toast

Murgia Burratina Cheese (V) \$22

Asparagus, Beets, Heirloom Tomato, Watermelon Gazpacho

Fremantle Octopus \$26

Chorizo, Purple Potato, Avruga Caviar, Lobster Oil

Roasted Vannamei Tiger Prawns \$26

Seaweed Beurre Noisette, Garlic Cream, Charred Lime

Figs & Pea Tendrils Salad (V) \$19

Frisée, Orange Caviar, Balsamic Rosemary Dressing

Charcuterie Platter \$25 / \$44

Braised Bangalow Pork Belly \$23

Cauliflower, Sesame, Garlic Chive





MAINS

Texture of Carrots (V) \$25

Pistachio Dukkah, Feta Cream

Portobello Mushroom (V) \$25

Zucchini Pasta, 65 Degrees Egg, Kombu Tomato, Chive Oil

Potato Gnocchi (V) \$26

Butternut Squash, Kale, Walnut & Sage Emulsion

Swordfish Belly \$35

Trout Roe, Smoked Tomato, Broad Bean, Olives, Roasted Pepper Aioli

French Duck Leg \$34

Beetroot, Citrus Labneh, Plum Jus

New Zealand King Salmon \$39

Lemon, Petit Pois, Canadian Scallops, Lobster Bisque, Sea Herbs

+ ***Swiss Mushroom Risotto*** \$22

+ ***Poulet im Chörbli*** \$24

Traditional Swiss Spring Chicken, Roasted with Herbs, Served in a Hay Basket. Hand-Cut Fries, Garlic Dip Sauce

+ ***Fondue Bourguignonne (2 Pax)*** \$72

Cubes of Beef Tenderloin, House Sauces and Condiments, Fries, Salad

2 Days Advance Order Required





FROM THE JOSPER GRILL

Australian Grass-Fed Beef Sirloin Steak \$29

250g, Truffled Potato Puree, Charred Broccolini, Jus

Westholme Wagyu Rump Cap \$41

MBS 5+, 200g, Buttered Spinach,
Black Garlic, Cherry Tomato on Vine, Madeira Jus

Rangers Valley Ribeye \$49

MBS 2+, 250g, Burnt Onion, Leek Crisp, Bordelaise Sauce

Cape Grim Grass Fed Tenderloin \$52

250g, Truffled Potato Puree, Charred Broccolini, Madeira Jus

French Cut Maimoa Lamb Rack \$42

280g, Baba Ganoush, Lamb Sweetbreads, Zucchini, Cherry Jus

Veal Rack \$43

280g, Potato Gratin, Wild Mushroom Ragout

Approach our friendly service staff for:

- **Meat & Fish cut of the day (sharing platter)**

- **5-course tasting menu available at \$108**



SIDES

Potato Puree (V) \$8

Hand Cut Chips and Chipotle Aioli (V) \$10

Sautéed Mushroom, Garlic and Lemon Thyme (V) \$9

Grilled Baby Romaine, Buttermilk, Parmesan and Chives (V) \$10

Grilled Asparagus, Salsa Verde, Feta Cheese and Almonds (V) \$10





DESSERT

Modern Strudel, Spiced Apple, Passion Fruit Filling, \$14
Vanilla Chantilly

Banana Parfait, Ganache Praline, Candied Pecan, \$14
Miso Caramel

Lychee Panna Cotta, Mango Two Ways , Sago, Tuile \$14

Chocolate Delice \$17

Chef's Choice Cheese Platter, Condiments \$19

ALL PRICES ARE NETT AND INCLUSIVE OF GST.

