

SMALLER PLATES

Natural oysters (A) (price per oyster)	2
Kilpatrick oysters (A) (price per oyster)	4
Sprouted Wheat or Whole Grain Sourdough with Butter	5
Pea and Scamorza Arancini with Aioli and Parmesan (4)	22
Coconut and Soy-Marinated Kingfish with Sweet Potato Chips and Mango Gel (gf,df, A)	26
Grilled Whiting Fillets with Garlic Butter, Lemon and Herb Salad (gf, A)	24
Pâté en Croûte with House Made Pickles	28
Fritto Misto with Rouille Sauce and Lemon(df)	26
Spinach and Ricotta Agnolotti with Pecorino	24
Salad of the Day	26

MAINS

Pressed Lamb Shoulder with Baba Ganoush, Lamb Jus, Baby Eggplant and Pomegranate (gf)	48
Crispy Skin Chicken Breast with Corn Puree, Charred Corn, Chicken Jus and Pancetta (gf)	42
Grilled Swordfish with Curry Sauce Gailan, Pak Choi and Fennel Kohlrabi Pickle (gf,df, A)	47
Shellfish Spaghetti with Zucchini and Bottarga (A)	38
Spinach and Ricotta Agnolotti with Pecorino	40
Fish of the Day(A)	50

GRILL

200g Five Founders Eye Fillet	63
350g Black Angus Sirloin	69
300g Kidmans Wagyu Rib Fillet	74
All Steaks are Gluten-Free and Served with Roasted Chat Potatoes, Caramelised Onions and Parsley	
Choose between red wine jus (gf, df), chimichurri (gf, df), mushroom sauce (gf) or peppercorn sauce (gf)	

SIDES

Seasonal Greens of the Week (gf)	12
Skin-On Fries with Aioli (gf,df)	10
Sweet Potato Chips (gf,df)	11

THE CONSERVATORY

v = Vegetarian, vg = Vegan, gf = Gluten Free, df = Dairy Free
Seafood Selection: A = Australian, I = Imported, M = Mixed