



STARTERS

Japanese Jumbo Oysters (gf)

3 nos

Fresh	18
Rockefeller	21
Mornay	21
Kilpatrick	21

Hokkaido Scallops (gf) 24.50

Green apple, yuzu

Baked Escargot (gf) 18.50

Garlic-parsley, pernod

Oven-baked Terrine 15.50

Aubergine (gf, v, vg)

Tomato, mozzarella fondue

Veggie Risotto (gf, v) 15.50

Asparagus, zucchini, mushroom

SOUPS

Classic French Onion (gf) 8.50

Beef consommé, gruyere toast

Trio of Mushroom (v) 8.50

Double cream, garlic toast

PASTAS

Select one pasta type and a pasta sauce

Capellini (v)
Spaghetti (v)
Penne (v)
Rigatoni (v)
Pappardelle (v)

Sauce selection

Truffle mushroom (v) <i>Garlic, truffle oil</i>	20.50
Carbonara <i>Bacon, egg, parmesan</i>	20.50
Seafood aglio olio <i>Chilli, garlic, oil</i>	22.50
Beef ragout <i>Tenderloin, demi glaze</i>	23.50

MAINS

Pacific King Prawn (gf) 38.50

Garlic, chilli butter

Chilean Cod (gf) 40.50

Tangy yuzu

Grilled Bone-in Pork Loin (gf) 28.50

Rosemary, garlic jus

Black Angus Ribeye (200g)(gf) 38.50

Grass fed, wholegrain mustard, garlic puree

Black Angus Tenderloin (200g)(gf) 38.50

Grass fed, wholegrain mustard, garlic puree

Braised Lamb Shank (gf) 36.50

Potato mash, demi glaze

Whole Lobster (500g) (gf) 62.50

Thermidor, garlic butter or black pepper

SHARING PREMIUM LARGE PLATES

One day pre-order required

Provençal Rack of Lamb (gf)

1kg

Herb crusted, red wine reduction

110

Signature Tomahawk (gf)

1.2kg

Grain fed, 3 sauces for dipping

140

SIDES

Sautéed Mushroom (gf, v) 10.50

White button, Shiitake, Shimeiji

Mashed Potato | Roast Potato (v) 10.50

Scallion oil, crispy shallot

Spinach (gf, v, vg) 12.50

Scallion oil, crispy shallot

Green Asparagus (gf, v, vg) 12.50

Yuzu mayonnaise

DESSERTS

Chocolate or Matcha Lava Cake(v) 13

Vanilla ice cream

Coconut Mousse (gf, v, vg) 10

Coconut flakes, crushed pistachio

Cappuccino Tiramisu 13

Mascarpone, cappuccino foam

GARDEN GRILL Sorbet (gf, v, vg) 10

Check for flavour available

(gf) gluten-free (v) vegetarian (vg) vegan

Prices include GST