



SNACKS

SYDNEY ROCK OYSTER	\$6 EA
natural / truffle ponzu / Estate hot sauce (DF/GF*/NF)	
SCHOOL PRAWNS	\$18
Old Bay, tarragon sauce (DF*/NF)	
BAKED ALBROLHOS ISLAND SCALLOP	\$9 EA
jalapeño butter, pickled ginger (DF*/GF/NF)	
OLASAGASTI ANCHOVIES	\$19
caramelised onion butter, grilled sourdough	

SMALL PLATES

LOCAL TOMATOES + STRACCIATELLA	\$24
sourdough, broadleaf rocket, hot honey, seaweed oil (DF/GF*/NF/V)	
DAILY CRUDO TOSTADA	\$26
coconut ranch, dill pickle (DF*/GF/NF)	
SPLIT KING PRAWNS	\$34
fermented chilli butter, charred lime (DF*/GF/NF)	
TUNA TARTARE	\$28
black garlic mustard, shallot, cured egg yolk (DF/GF*/NF)	

LARGE PLATES

GRILLED KING ORA SALMON	\$38
pepperberry sauce, creamed spinach (GF/NF)	
MBS6+ WAGYU RUMP CAP	\$55
BBQ asparagus, pumpkin mustard, hazelnut dressing (DF/GF*/NF*)	
FIORETTO CAULIFLOWER	\$28
almond mole, golden raisin, buckwheat (DF*/GF/NF*/V/VGN*)	
ESTATE DOUBLE CHEESEBURGER	\$25
American cheese, mustard, ketchup, onions, fries (GF*/NF)	
DRY-AGED BARRAMUNDI	\$34
sweetcorn chowder, capsicum, avruga caviar (GF/NF)	
LAMB RUMP	\$40
mint salsa verde, sheep yoghurt, BBQ green beans (DF*/GF/NF)	
SIDES	
CHARRED ELOTE CORN	\$14
jalapeño butter, truffle pecorino (DF*/GF/NF/V/VGN*)	
GRILLED BROCCOLINI	\$15
horseradish yoghurt, pine nuts, brown butter (DF*/GF/NF*/V/VGN*)	
FRIES	\$12
ranch (DF*/GF/NF/V/VGN*) + add truffle pecorino \$5	
ESTATE SALAD	\$17
baby gem + radicchio, salted cucumber, smoked feta, pickled tomato (DF*/GF/NF/V/VGN*)	