

## TO START

<b>SYDNEY ROCK OYSTER</b> natural or mignonette, half-dozen (GF/DF/NF)	<b>\$30</b>
<b>OYSTERS KILPATRICK</b> bacon, Worcestershire, half-dozen (GF/DF/NF)	<b>\$36</b>
<b>ESTATE'S BAY BUG ROLL</b> poached Moreton Bay bug, sriracha mayo, baby gem, sweet milk bun (NF)	<b>\$18</b>
<b>BAKED ABROLHOS ISLAND SCALLOP</b> jalapeño butter, pickled ginger, 3pc (GF/DF*/NF)	<b>\$24</b>
<b>WAGYU BEEF TARTARE</b> comichons, capers, egg yolk, potato chips (GF/DF/NF)	<b>\$26</b>
<b>LOCAL HEIRLOOM TOMATOES + STRACCIATELLA</b> broadleaf rocket, hot honey, seaweed oil, grilled bread (GF*/NF/V)	<b>\$24</b>
<b>FRIED PALM BEACH CALAMARI</b> wild rocket + pickled cucumbers, strange flavour dressing (DF*/NF)	<b>\$24</b>
<b>FRIED ZUCCHINI BLOSSOMS</b> goat's curd, marinated beetroot, watercress, pine nuts (GF/NF*/V)	<b>\$20</b>
<b>YELLOWFIN TUNA TARTARE</b> crispy rice, pickled daikon, sriracha mayo (GF*/DF/NF)	<b>\$26</b>

## SIDES // \$12 EACH OR 3 FOR \$30

<b>PARIS MASH</b> chives (GF/NF/V)
<b>GREEN BEANS + SNOW PEAS</b> almonds, brown butter (GF/DF*/NF*/V/VGN*)
<b>GREEN SALAD</b> baby gem + radicchio, golden raisins (GF/DF/NF/V/VGN)
<b>FRIES</b> roasted garlic aioli (GF/DF/NF/V/VGN*)

## LARGE PLATES

<b>FISH + CHIPS</b> Bondi Brewery beer-battered flathead, house tartare (DF/NF)	<b>\$32</b>
<b>MB3+ ANGUS SIRLOIN 250g</b> fries, green peppercorn sauce (GF/NF)	<b>\$44</b>
<b>ZUCCHINI RISOTTO</b> roasted + pickled squash, pecorino romano (GF/DF*/NF/V/VGN*)	<b>\$28</b>
<b>BISTRO BURGER</b> 200g dry-aged Angus beef patty, Gruyere, heirloom tomato, sweet onion, peppercorn sauce, brioche bun, fried onion rings (NF)	<b>\$28</b>
<b>ROASTED INFINITY BLUE BARRAMUNDI</b> sprouting broccoli, currants, pine nuts, ginger sauce (GF/DF*/NF*)	<b>\$34</b>
<b>ROAST BORROWDALE PORK BELLY</b> Calvados sauce, candied pecans, crackling, apple + watercress salad (GF/DF*/NF*)	<b>\$36</b>
<b>GARLIC QLD KING PRAWNS</b> garlic scallion sauce, cauliflower rice, grilled bread (GF*/NF)	<b>\$32</b>
<b>ROYALE CHICKEN SCHNITZEL</b> chicken gravy, peas, Paris mash	<b>\$32</b>
<b>LAMB SHOULDER (for 2)</b> mint salsa verde, Brussels sprouts (GF/DF*/NF)	<b>\$70</b>
<b>WHOLE JOHN DORY (for 2)</b> brown butter, Kinkawooka mussels, lemon, capers, golden sultanas (GF/DF*/NF)	<b>\$65</b>



GF GLUTEN FREE DF DAIRY FREE NF NUT FREE VGN VEGAN V VEGETARIAN \*CAN BE MODIFIED UPON REQUEST

ESTATE IS A CASHLESS VENUE. WE ACCEPT ALL MAJOR CREDIT CARDS AND ROOM CHARGE (A 1.5% SURCHARGE APPLIES TO ALL CREDIT CARD PURCHASES). A SURCHARGE OF 10% WILL APPLY ON SUNDAYS, AND 15% ON PUBLIC HOLIDAYS.