

TO START

SYDNEY ROCK OYSTER natural or mignonette, half-dozen (GF/DF/NF)	\$36
OYSTERS KILPATRICK bacon, Worcestershire, half-dozen (GF/DF/NF)	\$38
ESTATE'S BAY BUG ROLL poached Moreton Bay bug, sriracha mayo, baby gem, sweet milk bun (NF)	\$18
BAKED ABROLHOS ISLAND SCALLOP jalapeño butter, pickled ginger, 3pc (GF/DF*/NF)	\$26
WAGYU BEEF TARTARE cornichons, capers, egg yolk, potato chips (GF/DF/NF)	\$28
LOCAL HEIRLOOM TOMATOES + STRACCIATELLA broadleaf rocket, hot honey, seaweed oil, grilled bread (GF*/NF/V)	\$26
FRIED PALM BEACH CALAMARI wild rocket + pickled cucumbers, strange flavour dressing (DF*/NF)	\$27
FRIED ZUCCHINI BLOSSOMS goat's curd, marinated beetroot, watercress, pine nuts (GF/NF*/V)	\$22
YELLOWFIN TUNA TARTARE crispy rice, pickled daikon, sriracha mayo (GF*/DF/NF)	\$28

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

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

LARGE PLATES

FISH + CHIPS Bondi Brewery beer-battered flathead, house tartare (DF/NF)	\$34
MB3+ ANGUS SIRLOIN fries, green peppercorn sauce (GF/NF)	\$48
ZUCCHINI RISOTTO roasted + pickled squash, pecorino romano (GF/DF*/NF/V/VGN*)	\$28
BISTRO BURGER 200g dry-aged Angus beef patty, Gruyere, heirloom tomato, sweet onion, peppercorn sauce, brioche bun, fried onion rings (NF)	\$30
ROASTED INFINITY BLUE BARRAMUNDI sprouting broccoli, currants, pine nuts, ginger sauce (GF/DF*/NF*)	\$36
ROAST BORROWDALE PORK BELLY Calvados sauce, candied pecans, crackling, apple + watercress salad (GF/DF*/NF*)	\$38
GARLIC QLD KING PRAWNS garlic scallion sauce, cauliflower rice, grilled bread (GF*/NF)	\$34
ROYALE CHICKEN SCHNITZEL chicken gravy, peas, Paris mash	\$36
LAMB SHOULDER (for 2) mint salsa verde, Brussels sprouts (GF/DF*/NF)	\$80
WHOLE JOHN DORY (for 2) brown butter, Kinkawooka mussels, lemon, capers, golden sultanas (GF/DF*/NF)	\$75

