

TABLE SHARES

Oysters w. Duo of Granita & Lemon • 4 each (6 / 12 / 24)

Blood orange & gin
Cucumber & vermouth

Conversation starters • 9 per serve (Served with a selection of condiments & pickles) **Choose from:**

Croquettes
Arancini

Millers Platter • 20 per person

Iberico ham, bresaola, pickled cucumber, stuffed olives, aged cheddar & triple cream blue, chicken liver & cognac parfait, smoked tofu with warm sour dough, sesame & sea salt lavosh

SMALLS

Oysters • 4 each

Natural, lemon, vinaigrette
Blood orange, gin
Cucumber, vermouth

Pissaladière • 21

Anchovy, mustard onion, charred olive, gruyere, puff pastry, finished with dry aged ricotta, wild rocket & lemon

Smoked Salmon & Celeriac • 22

manuka & hickory smoked salmon, paprika & palm sugar rub w. celeriac & chive salad, salsa verde

Hummus, Olive & Feta Bread • 20

Smoked garlic hummus, green olives, persian feta & chilli w. charred asparagus & toasted sour dough

Onion & Cheese Soufflé • 22

Twice cooked brown onion & gruyere soufflé, parmesan & panko crust & petit salad

Baby Calamari • 24

Crispy baby calamari rings w. macadamia, chilli & sesame crumble, confit chilli oil, tomato, cucumber, mint leaf & lime yoghurt salad

MEDIUMS

Niçoise Salad • 28

Green bean, jersey potato & salted egg w. cos lettuce, capsicum coulis, house marinated olives, char grilled yellow fin tuna & herb oil drissel

Roast Vegetable & Ricotta Cannelloni • 30

Tomato & vanilla fondue, baby cress & almond salad, turmeric citrus oil

Chicken Maryland • 36

Confit chicken maryland, broad bean, green pea & caramel speck ragout with garlic milk

Braised Lamb Shoulder • 38

Tagine braised lamb shoulder, cashew nut dukkha mash, mint jelly yoghurt & buttermilk scone

40 Day Aged Sirloin • 40

Grilled 40+ day aged sirloin w. fries, aioli & veal jus

BIGS

(Shared between 2)

Whole Baby Snapper • See Board

Pan fried baby snapper w. black eye pea & herb ragout, cider crème & pickled fennel salad

Jacks Creek 9+ Black Angus Eye Fillet

Char grilled 9+ marble score eye fillet served with potato gratin & grand vinnêur sauce

Tomahawk • See Board

Aged rib eye on the bone, smoked over the grill before charring, w. fries, aioli & choice of veal jus or mustard duo

SIDES

Broccolini • 13

Honey miso, roast sesame

Carrots • 13

Candied walnuts, blue cheese

Sweet Potato • 13

Onion marmalade, chive feta

Hand Cut Potato Chips • 13

Spring onion, truffle mayo & himalayan salt

ENDINGS

Gelato Trio • 14

Coconut, Strawberry & Vanilla bean

Roasted coconut, fresh strawberries, cinnamon sugar

Saffron Jelly • 14

Saffron & palm sugar milk jelly dessert w. fresh raspberries, rose cola crumble & rhubarb jam

Orange Slice w. yoghurt & meringue • 14

Flourless orange slice, meringue sand, honey yoghurt & shiso

Persian Pistachio Cake • 14

Persian pistachio & yoghurt cake, rose petal syrup, double cream & passionfruit dust

Rag & Famish Cheese Plate

Single cheese • 15 OR Cheese duo • 19 OR Cheese trio • 21

Selection of cheese with muscatels, champagne poached sultanas & house made sesame lavosh

* Please ask wait staff for our selection of fortified wines & liqueurs or coffee & digestives

* All dietary requirements can be catered to on request, please ask wait staff for GF/DF/V/VG options.