

Cha Cha Corn Roll with Butter, Beef Jus Dipping Sauce, & Pistachio Dukkah \$4

Oysters

Natural	\$21	\$37
with French Shallot & Aged Red Wine Vinegar (GF)	\$23	\$40
with Lemon, Horseradish & Olive Oil Sorbet (GF)	\$23	\$40
Thai Bloody Mary Shooters (GF)	eight	\$30
Kilpatrick	\$23	\$40

Entrees to Share

Wagyu Beef & Mustard Fruit Cigars, Chilli Plum Dipping Sauce	\$18
House Cured & Premium Artisan Smoked & Dried Meats, Crusty Bread	\$36
Charcoal-Grilled, Baby Local Squid, Herb Stuffing, Lemon	\$20
Roasted Heirloom Beets, Buffalo Milk Labne, Mint, Endive, Pedro Ximenez Vinegar, Hazelnut Crunch (V) (GF)	\$22
New Style Galician Octopus, Saffron Confit Potato, Alioli, Morcilla, Smoked Paprika (GF)	\$28
Crumbed Lamb's Brains, Sauce Gribiche, Boudin Noir, Mustard Shoots	\$20
Tataki of Wagyu Rump Cap, Garlic Chips, Spring Onion, Tosa-Zu Sauce (H) (GF)	\$26
Szechuan Dusted Tofu, Asian Herb Salad & Chilli Plum Glaze (VV)	\$20

Entrees

Soup of the Day	\$16
Truffled Beef Carpaccio, Watercress, Pecorino Romano, Purple Basil, Lemon, Shaved Winter Truffle (GF)	\$36
Seared Scallops, Squid Ink Risotto, Prosciutto, Basil, Lemon Oil, Potato Fur (GF)	\$25
Salt & Pepper Squid, Peppered Lime Aioli, Pear, Fennel, Lemon	\$24
Game Terrine, Pickled Grapes, Truffled Honey, House Bread	\$24
Warm Tart of Wild Mushroom, Confit Leek, Black Truffle Tapenade, Goat's Curd (V)	\$22
Angel Hair Pasta, Spanner Crab, Baby Clams, Bottarga, Lemon Oil, Pangratto	\$24
Pappardelle of Slow Braised Wagyu, Porcini Mushroom, Chestnuts, Pecorino Romano	\$22
Winter Truffle Risotto, Finished With Shavings of Australian Winter Truffle & Aged Pecorino (V) (GF)	\$36

Mains

Orzo Pasta, NT Crocodile, Mudcrab, Scallop & Wagyu Beef Cheek Stack, Abalone Sauce	\$30
Slow Braised Beef Cheek, Herb Crusted, Goats Fetta & Black Pepper Mash, Tomato Relish	\$38
Duck in Three Styles, Pickled Red Cabbage, Prune Puree, Paris Mash	\$39
Wild Shot Venison Rack, Heirloom Beets, Labne, Mint, Watercress, Chocolate Chilli Vinaigrette (GF)	\$45
Cassoulet of Rabbit, Smoked Pork, Chorizo, Prosciutto, White Beans, Chic Peas, Micro Cress (GF)	\$42
Spatchcock, Poached & Roasted, Baby Root Veg, Parsnip, Mash, Preserved Lemon Puree	\$34
Risotto of Porcini Mushroom, Truffled Pecorino (V) (GF)	\$28
Hiramasa Kingfish, Oven Roasted, Confit Potato, Morcilla, Blutwurst, Quail Egg, Alioli, Corriander (GF)	\$32
Suzuki Mulloway, Green Pea, Pickled Shallot, Goat Fetta, Roast Tomato, Petite Herbs (GF)	\$32

(GF) Gluten Free

(V) Vegetarian

(VV) Vegan

(H) Halal