

set lunch

three courses | 65 per person

beverage recommendations

white or red wine (12cl) 18

“gamet nv brut” champagne (12cl) 20

lunch mocktail 10

little creatures pale ale (33cl) 12

starters

[add on] start with 3pcs of fresh oysters +21

beetroot salad

kale leaf, dark rye, harissa yoghurt

or

hervey bay prawns

cos lettuce, garlic crisp, tomato mayo

[add on] soup of the day to complement the meal +8

main courses

pan seared black grouper fillet

parmesan potato, charred leek, mirin soy

or

grilled pork cheek

apple polenta, black eye beans, chorizo olive jus

or

[upgrade to] grilled wagyu tri tip 150gm +25

desserts

coffee cheesecake, chocolate ganache, vanilla ice cream

or

cheese selection with sesame lavash

set lunch is not available during eve of and on public holidays, special occasions and black-out dates.

sharing

-  **seafood platter** 178
half lobster, fish collar, king scallops, skull island prawns, fremantle octopus,
little neck clams, cocktail sauce
-   **surf and turf platter** 178
wagyu beef flank steak, pork belly, barramundi, skull island prawns, hand cut potato fries,
cocktail sauce, mushroom pepper sauce
- sanchoku australian wagyu tomahawk steak 1.5kg** 330
marble score ms5
-  **grilled humpty doo barramundi ~1kg** 98
mix salad and choice of sauce
australia's premium salt water fish, sustainably grown on a 100% family owned farm
between darwin and kakadu natural park in northern territory

stone hearth flatbread

 macadamia and basil pesto	14	 iberico ham and balsamic cream	22
 lemon myrtle butter	14	 ocean trout, pollock roe	22

starters

 angus beef tartare quail egg yolk, caviar, tarragon mustard, sourdough crisp	38
 smoked salmon & raw scallop avocado, red pepper, citrus vinaigrette	34
 salad of skull island prawns spanish onion, trout roe, avocado, citrus dressing	48
polenta crumbed foie gras daikon, asparagus, bush fruit chutney, teriyaki glaze	34
  poached lobster pasta sheet, black bean mango salsa, butter chive sauce	54
 roasted butternut acquerello rice green pea, vine tomato, black truffle	42

grills

margaret river grain fed beef

margaret river beef is sourced from western australia's finest cattle. the cattle are fed on grain for 100 days to increase marbling, maximize flavor and tenderness. this beef is 100% hand selected cattle.

inside skirt steak 250g	48
striploin 250g	68
ribeye 300g	78
tenderloin 200g	70

hancock "2 gr" wagyu beef

the inspiration behind 2gr premium fullblood wagyu beef brand dates back more than 100 years. mrs. gina rinehart's great grandfather founded the h3b brand for cattle which stood for 3 hancock brothers. this 2gr brand signifies the initials of gina rinehart, along with her daughter ginia rinehart.

flank steak ms5 250g	80
striploin ms7 200g	135
ribeye ms7 200g	135
tenderloin ms7 150g	115

seafood

 humpty doo barramundi fillet 300g	48	 whole lobster 600g	96
australian coral grouper fillet 300g	65		

farm

 iberico pork rack chop 300g	65	australian grain fed lamb chop 250g	72
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selection of sauces

mushroom and black pepper, classic red wine, chimichurri
 horseradish sour cream,  herb butter

add ons

king scallops	24	 half lobster	48	foie gras	18
 skull island prawns	38	bone marrow	14		

side plates

 hand-cut potato fries truffle mayonnaise	16	 potato gratin raclette cheese	16
 eggplant spicy harissa yoghurt	14	 mac and cheese chive	14
broccolini walnut, anchovy vinaigrette	14	fried mushrooms parsley	14

desserts

signature hot chocolate soup <i>black pepper ice cream</i>	25
macadamia soufflé (25 min preparation) <i>salted caramel ice cream, vanilla sauce</i>	22
passion mango pavlova <i>vanilla mascarpone cream, passion fruit coulis</i>	18
lemon aspen curd <i>citrus ivory cream, molasses and hazelnut crumble</i>	20
selection of artisanal cheeses <i>fruit jam and lavash bread</i>	22
lamingtons (gift box of four pieces) <i>beautiful gift box of signature lamingtons available for takeaway</i>	18

after dinner cocktails

nightcap <i>strawberry infused cognac, white cacao, espresso, milk</i>	24
clarified milk punch piña colada <i>rum, falernum, coconut, lime, pineapple</i>	22

sweet wines

de bortoli, noble one botrytis sémillon <i>new south wales, australia</i>	22
oliver's taranga, 20 yo "the banished" fortified grenache <i>mclaren vale, australia</i>	26