



TO START

PiOiK Sourdough <i>Whipped Butter</i>	5
Martini Olives GF/DF/VG <i>Garlic, Bay Leaf, Lemon</i>	12
Black River Caviar (10gm) GF/I <i>Jamón Potato Crisps, Crème Fraîche</i>	46
Sydney Rock Oyster GF/DF/A <i>Sunrise Lime Mignonette</i>	7ea
Sydney Rock Oyster Kilpatrick GF/DF/A <i>Smoked Bacon & White Miso Jam, Citrus Koshō</i>	8ea
Roasted Heritage Beetroot GF/DF/VG/N <i>Macadamia Ricotta, Ruby Grapefruit, Maple and Citrus Vinaigrette</i>	28
Line-Caught Seared Bonito GF/DF/A <i>Heritage Tomato Vierge, Bottarga, Preserved Lemon</i>	32
Cured Hiramasa Kingfish GF/DF/A <i>Fermented Blood Orange, Fennel, Rainbow Trout Roe</i>	34
MBS 9+ Wagyu Bresaola GF <i>Vanella Buffalo Ricotta, Charred Yellow Peaches, Hazelnuts</i>	32
Free Range Chicken Liver Parfait <i>Pickled Blueberries, Sourdough Crumpet</i>	28
Hand Cut Wagyu Beef Tartare GF/DF/NF <i>Egg Yolk Jam, Cornichons, Endive, Mustard Leaf</i>	30
BTWN Chilled Seafood Platter GF/DF/A <i>King Prawns, Sydney Rock Oysters, Seared Bonito, Hiramasa Kingfish, Spanner Crab Salad, Rainbow Trout Caviar, Condiments</i>	109

MAIN

Roasted Butternut Pumpkin GF/DF/VG <i>Puy lentils, Braised radicchio, Pumpkin Purée, Toasted Grains, Garden Herbs</i>	42
Lumache Alla Vodka V/GFO <i>Stracciatella, Fermented Chilli, Lemon</i>	42
Fraser Isle Spanner Crab Lasagna A <i>Rainbow trout caviar, Native Succulents, Sweet Corn and Miso Velouté</i>	52
Grilled Skull Island Prawns (3) GF/A <i>Dashi Butter, Finger Lime, Karkalla</i>	54
Pan Roasted NSW Murray Cod GF/A <i>Braised Leek, Caviar Veloute</i>	62
Glazed Aylesbury Duck Breast GF <i>Duck Leg Sausage, Nectarine, Cavalo Nero, Broad beans, Green Peas</i>	59
Slow Roasted 1/2 Lamb Shoulder GF/DF <i>Kalamata Olive, Salsa Verde, Lamb Jus</i>	66
Riverine MBS 2+ Beef Short Rib GF/DF <i>Green Peppercorn, Garden Herbs, Horseradish</i>	68

FROM THE GRILL

<i>All served with House Mustards & Red Wine Jus</i>	
200g Brooklyn Valley MBS 3+ Tenderloin	62
Tajima MBS 6+ Wagyu Striploin	72
600g Kidman Premium MBS 4+ Grain Fed Ribeye	145
500gm Westholme F1 MBS 7+ Wagyu Scotch Fillet	160

SIDES

Baby Gem Lettuce Hearts <i>Witlof, Shallots, Native Hibiscus Vinaigrette</i>	14
Ox Heart Tomato GF/DF/VG <i>Pickled Red Onion, Basil Vinaigrette</i>	16
Steamed Green Asparagus GF/N <i>Roasted Hazelnuts, Capers, Brown Butter</i>	16
Shoestring Fries DF/V <i>Roasted Garlic Aioli</i>	14
Fried Chat Potatoes DF/VG <i>Rosemary Salt</i>	14

SET MENU - \$120 PP

SNACKS

PiOiK Sourdough <i>Whipped Butter</i>
Martini Olives <i>Garlic, Bay Leaf, Lemon</i>
MBS 9+ Wagyu Bresaola <i>Vanella Buffalo Ricotta, Roasted Yellow Peaches, Hazelnut</i>
Hiramasa Kingfish Crudo <i>Fermented Blood Orange, Fennel, Rainbow Trout Roe</i>

MAIN AND SIDES

Fraser Isle Spanner Crab Lasagna <i>Rainbow Trout Caviar, Native Succulents, Sweet Corn and Miso Velouté</i>
Slow Roasted 1/2 Lamb Shoulder <i>Kalamata Olive, Salsa Verde, Lamb Jus</i>
Ox Heart Tomato <i>Pickled Red Onion, Basil Vinegarette</i>
Shoestring Fries <i>Roasted Garlic Aioli</i>

DESSERTS

Bombe Alaska <i>Salted Caramel, Vanilla, Torched Meringue, Honeycomb</i>
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