



Small Plates

Charred Sourdough | 16

Crunchy, smoky sourdough with
Pepe Saya butter (V, NF)

Root Terrine | 22

Cashew cream, quince, beet, turnip,
potato (VG, DF)

Pan Seared Quail | 29

Pea, bresaola, gem lettuce,
pomegranate jus (GF, NF)

Kingfish Crudo | 30

Fruity gazpacho, nashi pear pickle,
yuzu (GF, DF, NF, A)

Seared Scallops | 30

Golden sear, silky pumpkin, nutty
freekeh (DF, NF, A)

Heirloom Tomatoes | 22

Juicy tomatoes, stracciatella, red
pesto (V, NF)

Natural Oysters | 39 (6) / 78 (12)

Fresh, briny, straight from the shell
(GF, DF, NF, A)

Large Plates

Fremantle Octopus | 53

Charred, smoky octopus with romesco
and stracciatella (GF, NF, A)

Chicken Supreme | 51

Rouille, butter bean, smoked olive, jus
(GF, NF)

Exmouth Prawns | 55

Rich bisque and harissa butter
(GF, NF, A)

Toothfish | 63

Pineapple gastrique, capsicum, olive,
semi-dried tomato (GF, DF, NF, I)

Ravioli | 36

Mojo verde, mojo rojo (VG, NF)

Humpty Doo Barramundi | 50

Orzo pasta, béarnaise, crispy kale (NF, A)

Grilled Meats

Accompanied by broccolini and a choice of marrow jus, peppercorn jus or chimichurri.

Rib Eye | 85

450g, on the bone (GF, NF)

Wagyu Flank | 70

220g Stone Axe MB 8/9 (GF, NF)

1kg Tomahawk | 190

The ultimate sharing cut (GF, NF)

Lamb Rack | 60

200g on the bone (GF, NF)

Wagyu Striploin | 95

200g Margaret River MB 8/9 (GF, NF)

Eye Fillet | 68

200g Pitch Black Angus (GF, NF)

Sides

Kipfler Potato | 16

Crispy, garlic and nutty crunch (GF)

Caulipop | 18

Fried cauliflower, cheesy gochujang,
Shropshire Blue (V, NF)

Leafy Salad | 17

Fresh greens, tangy French dressing
(VG, GF, NF)

Broccolini | 17

Charred and nutty, green goddess (GF)

A = Australian I = Imported

DF - Dairy Free GF - Gluten Free NF - Nut Free V - Vegetarian VG - Vegan

 Our recommendations

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. Our menu is subject to change based on supplier availability. Please note that a merchant service fee of 1.7% will be applied to all credit card transactions and a 15% public holiday surcharge applies.