

## Entrées

Freshly shucked oysters

*Champagne sorbet, cucumber caviar, beach herbs (df, gf)*

*Three oysters 16*

*Six oysters 27*

*Twelve oysters 49*

*🍷 NV Castello Bonomi Gran Cuvée Brut, Franciacorta, Italy*

Yellowfin tuna tartare

*Shaved foie gras, spring onion, puffed wild rice,  
finger lime (df, gf) 27*

*🍷 La Manufacture Chablis Chardonnay, France*

Aromatic broth

*Spanner crab, young coconut, sorrel, Thai basil,  
pork crackling (df, gf) 26*

*🍷 Sidney Wilcox Riesling, Scotts Creek, SA*

Marinated beetroot

*Truffled goats curd, hazelnut dressing,  
pickled green raisins (gf, n, v) 24*

*🍷 Nanny Goat Vineyard Pinot Noir, Central Otago, NZ*

Cobia crudo

*Crème fraîche, espelette pepper, lemon oil,  
roe, saltbush (gf) 25*

*🍷 Shaw and Smith Sauvignon Blanc, Adelaide Hills, SA*

Duck liver parfait

*Chestnut biscuit, kampot pepper, pumpkin seeds,  
picked cucumber (gf, n) 25*

*🍷 Snake and Herring Corduroy Chardonnay, Margaret River, WA*

BBQ beef short rib

*Soubise, pickled king brown mushrooms,  
crisp tripe, togarashi 26*

*🍷 Vinoque Art Martin Vineyard Sangiovese, Yarra Valley, Vic*

## Sides

Mint buttered kipfler potatoes (df, gf, v) 11

*Shaved cabbage, pea & mint salad, salted ricotta,  
truffled vinaigrette (gf, v) 10*

Honey roasted parsnips, hazelnut crumble (df, gf, v, n) 9

Broccoli polonaise (df, v) 10

Mixed leaf salad, watercress, lemon kombucha dressing (v) 9

## Mains

### \* *Chef's Grill* \*

300g Char-grilled 45 day dry aged Tasmanian grass fed sirloin  
steak sourced by Chef Michael Harrison, is served with potato  
purée, smoked onion, chop house butter, watercress (gf)

*🍷 Château du Tailhas Pomerol, Bordeaux, France*

\$59pp

Hapuka

*Caramelised celeriac, roasted lettuce, kohlrabi,  
hazelnut essence (gf, n) 41*

*🍷 Moorooduc Estate Devil Bend Creek Chardonnay  
Mornington Peninsula, Vic*

Confit pressed lamb

*Cracked wheat salad, brik pastry, green olives, medjool dates,  
shanklish, olive oil jus 43*

*🍷 Foxeys Hangout Pinot Noir, Mornington Peninsula, Vic*

Dry aged Aylesbury duck breast

*Confit pumpkin, quince, savoury granola, black pudding,  
burnt honey jus (gf) 45*

*🍷 Menhir Salento Quota 29 Primitivo, Lecce, Italy*

Spice roasted cauliflower

*Pumpkin seed cream, heirloom carrots, macadamia feta,  
caper raisin dressing (df, gf, n, v) 38*

*🍷 Domaine Pichot Coteau de la Biche, Loire Valley, France*

Saffron and potato gnocchi

*Peas, confit onion, pistachio pesto, fresh ricotta, black olive oil, basil 34*

*🍷 Pierro LTC Semillon Sauvignon Blanc, Margaret River, WA*

Cone Bay barramundi

*Miso leeks, calamari, cucumber, sorrel, shaved kombu (df, gf) 42*

*🍷 La Manufacture Chablis Chardonnay, France*

Coffee braised beef cheek

*Parsnip cream, beef crackling, jamon and brioche crumbs 43*

*🍷 Voyager Estate Girt by Sea Cabernet Merlot, Margaret River, WA*

6 hr slow cooked spiced lamb shoulder (for two)

*Preserved lemon jus, mint buttered kipfler potatoes (gf) 94*

*🍷 Reschke Bull Trader Shiraz, Coonawarra, SA*

(v) Vegetarian (gf) Gluten free (df) Dairy free (n) Nuts contained throughout this dish. All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish  
Please advise of any dietary requirements. A calorie counted menu is available upon request... De-Light by Sofitel