

## CAVIAR TO START

Gourmet house caviar bump \$32  
*with frozen Belvedere Vodka +\$8 | with Beluga gold line Vodka +\$18*

Baerii Mallosol Greece 10g \$60  
Darya Imperial Beluga Iran 10g \$125  
Gourmet house Imperial caviar Poland 20g \$160

Darya Imperial Beluga Iran 50g \$575  
*with Ruinart Blanc de Blanc 375ml \$700*

## OYSTERS

*Minimum of 4*

Natural - East 33 Sydney Rock Oysters \$7.5 each  
Gala apple, apple cider vinegar, micro radish, dill \$8 each  
Passion fruit, coriander oil, baby coriander \$8 each  
Black river Imperial caviar Uruguay \$22 each

Tasting Oysters \$70

*2 x Gala apple | 2 x Passion fruit | 2 x Black River Caviar*

## COLD ENTREE

Tofu, onion, shiitake, dashi, nasturtium (vg)  
Vannella stracciatella, beets, orange, pistachio, sunchokes (v)  
Albany Akoya, brioche, lobster essence, soy, karkalla, sea grapes  
Fremantle octopus, walnuts romesco, cauliflorets, chorizo, togarashi  
Wagyu beef tartare MB+6, egg, lemon myrtle, speculoos served with  
Darya Imperial Beluga caviar Iran (+\$45)

## HOT ENTREE

Almond polenta, cauliflorets, Brussel sprout, onions, basil (vg)  
Abrolhos scallops, leeks, norikuro, guanciale  
Northern NSW Moreton Bay bug, broccoli, bisque, radish, citrus, karkalla  
Live Manjimup marron, lemon, Kakadu plum, citrus soy (+ \$39)  
Arcadia spatchcock, bitter leaves, goat curd, kumara, orange, puffed grains  
Byron Bay Berkshire pork belly, remoulade, apple, yuzu koshu

## MAINS

Sugarloaf cabbage, shimeji, coconut, tahini, nasturtium (vg)  
Hiramassa Kingfish, parsnip, pumpkin, salsa, red cos  
Aquna Murray cod, cauliflower, swiss brown, barley, wasabi  
Hawkesbury duck, Brussel sprout, carrot, bitter leaves, grapes  
Gippsland veal, beetroot, pickling onion, labneh, pan juices  
Phoenix Wagyu striploin MB+6, potato millefeuille, king brown, foie gras beef jus (+\$65)

## PREMIUM STEAKS FROM THE GRILL

*Served with house mustard, red wine salt & horseradish crème fraîche*

Darling Downs Angus beef tenderloin fillet 200g (+ \$37)  
Little Joe grass fed premium scotch fillet 300g (+ \$45)  
Little Joe T-bone 800 g for 2 people (+ \$79)  
Northern Rivers Berkshire pork cutlet, butter poached, flame finished

## SIDES (+ \$17)

Wagyu fat potatoes, confit garlic, parsley  
Mix leaves, aged sherry vinegar, chives (vg)  
Pumpkin, cashew, fetta, seeds (v)

## DESSERTS

Caramelia, passion fruit, chocolate, sponge cake  
Safran crème brulee, blue mountain honey, yoghurt ice cream  
Pear, red wine, dark chocolate, meringue, nitro matcha sponge  
Spiced berries, tapioca, vanilla cream (vg)

## PREMIUM CHEESE PLATE

A selection of carefully aged and ripened cheese matched  
with dates, pastes, honeycomb & seeded lavosh

Three cheeses - Serves 1 - 2 (+ \$38)  
Six cheeses - Serves 2 - 4 (+ \$60)

### THREE COURSE

Hot or cold entree, main & dessert  
Monday to Thursday \$140  
Friday to Sunday \$155

### FOUR COURSE

Cold entree, hot entree, main & dessert  
Monday to Thursday \$160  
Friday to Sunday \$165

## TO FINISH

Affogato \$9

Espresso, vanilla ice cream

Affogato & liqueur \$14

Frangelico | Baileys | Mr Black | Amaretto

Cat's Pyjamas by 7 Miles \$6

T2 Tea Special Selection \$6

english breakfast | earl grey | jasmine  
gorgeous geisha | sencha | peppermint

Selection of homemade Petit Fours \$6

---

## ORIGINS OF PRODUCE

*East 33, Sydney, New South Wales*

*Albany, Western Australia*

*Freemantle, south of Perth, Western Australia*

*Manjimup, southern Western Australia*

*Abrolhos Island, Western Australian coast*

*Aquna, Griffith, central New South Wales*

*Arcadia, north of Berowra Valley National Park, Sydney, New South Wales*

*Gippsland, south-west of Melbourne, Victoria*

*Hawkesbury, north-west of Sydney, New South Wales*

*Northern Rivers, Byron Bay area, north New South Wales*

Our Beef

*Angus, from Darling Downs, southern Queensland*

*Little Joe Scotch Fillet and T-bone from Tasmania and northern Victoria*

*Phoenix Wagyu Beef from southern Queensland*

Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products