



EVERY DISH ON THIS MENU HAS BEEN MADE TO SHARE.
WE HOPE YOU LOVE SHARING AS MUCH AS WE DO.

/SEAFOOD

FRESH OYSTERS.....Each/6
- natural4.9/24.5
- Hendricks gin, tonic & cucumber
granita.....5.9/29.5

RFW CEVICHE.....16.9
with jalapeño & dill dressing & yuzu
mayonnaise

BEETROOT CURED SALMON.....16.9
with pear & mustard purée, dill crisps
& dill oil

CHAR-GRILLED MORTON BAY BUGS14.9
spicy coconut, avocado mousse & garlic
croutons

CROQUETTES.....13.9
of smoked salmon, caper & potato with sour
cream & cured egg yolk

CRAB SPAGHETTI29.5
with chilli, garlic, white wine & extra
virgin olive oil

MARKET FISH35.0
please ask for today's special

/VEGETABLES

WARMED HOUSE MARINATED OLIVES.....7.5

PICKLED CAULIFLOWER10.5
with blue cheese dressing, pecan & roquette

BRUSSEL SPROUTS.....9.9
with garlic, lemon & almonds

PEA SALAD.....9.9
with mint, salted ricotta & snow pea
tendrils

HONEY ROAST BEETROOTS.....10.0
with hummus & buckwheat dukkah

EGGPLANT CHIPS.....11.0
with burnt onion mayo

BAKED CAMEMBERT.....15.9
spiked with shiraz & rosemary with
char-grilled sourdough

POTATO & RICOTTA GNOCCHI.....25.9
with burnt butter foam, pumpkin purée,
pecorino & crispy sage

/POULTRY

STICKY TAMARIND CHICKEN RIBS.....13.9
sesame seeds, spring onion, micro
coriander & fresh coconut

HALF CRISPY SKIN CHICKEN.....32.0
with smashed peas & port reduction

/MEAT

WAGYU STEAK TARTARE.....16.9
with egg yolk purée, cornichons, shallots
& house made lavosh

MAC & CHEESE SUPER SLIDER.....8.9
with smokey beef brisket, jalapeño mayo &
pickle in a mini brioche bun

BOLOGNESE PAPPARDELLE.....27.0
of slow cooked pork & veal with basil &
grana padano

200g WAGYU BURGER.....29.5
smoked English cheddar, crispy whiskey
onions, sherry onion jam, pickles &
jalapeño cheese sauce with fries

220g WAGYU RUMP CAP (9+).....39.9
with red miso jus
add fries.....+5.0

SIGNATURE TASTING MENU

Chefs selection of our
favourite plates

60.0 pp

(includes dessert)
*dietary requirements
are no problem