

SNACKS

'GRAIN BAKERY' LOCAL SOURDOUGH 14
Pepe Saya butter

OLIVES 14
House marinated mixed olives (v/gf/df)

YELLOWFIN TUNA CONE 14ea
Tuna crudo, wasabi crème fraîche

TEMPURA PRAWN 13ea
Yuzu ponzu (df)

SCALLOP CEVICHE 14ea
Orange, chilli, coriander (gf/df)

POTATO LATKES 9ea
Whipped sheep's milk labneh, caraway (v/gf)

'EAST 33' SYDNEY ROCK OYSTERS 8ea
Mignonette, lemon (gf/df)

SASHIMI PLATE
9pcs 42 | 15pcs 64
Daily selection (gf/df)

CAVIAR

BLACK RIVER OSCIETRA 'UY'
10g 115 | 30g 190

DARYA IMPERIAL BELUGA 'IR'
10g 195 | 30g 330

ENTREES

SPLIT QLD KING PRAWNS 42
Yellow curry sauce (3pcs) (gf/df)

BLACK & BLUE YELLOWFIN TUNA 39
Aleppo pepper, unagi sauce, pickled daikon (gf/df)

KINGFISH CRUDO 38
Yuzu soy dashi, compressed apple, katsuobushi, caviar (gf/df)

BARBECUED QUAIL 39
Pistachio, pomegranate, date, beurre noisette, mint (gf)

HERITAGE BEETROOTS 34
Whipped goats curd, caramelised walnuts (v/gf)

BUFFALO BURRATA 35
Fennel, zucchini, spiced tomato marmalade, crostini (v)

WAGYU BEEF TATAKI 39
Pickled enoki, puffed quinoa, chilled mushroom consommé (gf/df)

MAINS

CONE BAY BARRAMUNDI 49
Broccoli rice, pine nuts, currants, ginger, beurre blanc (gf)

NZ JOHN DORY 56
Muhammara, English spinach, pomegranate molasses (gf/df)

WOLLEMI DUCK BREAST 52
Dry aged duck, chargrilled wombok, strawberry jus (gf/df)

ROASTED CAULIFLOWER 36
White chocolate purée, chimichurri (v/gf)

MUSHROOM RISOTTO 39
Butter roasted king brown mushrooms, morels, carnaroli rice, Grana Padano (v/gf)

FROM THE GRILL

GRILLED LIVE ROCK LOBSTER 'East Coast NSW' MP
Choice of sauce:
Citrus & ginger beurre blanc, chilli XO sauce, yellow curry sauce

WHOLE MARKET FISH MP
Seasonal garnish, lemon

300GR LITTLE JOE BLACK ANGUS SIRLOIN 66
Grass-fed, MSA MBS4+, lemon (gf/df)

BISTECCA FIORENTINA 1KG MBS3+ 155
Lemon, jus (gf/df)

SLOW COOKED LAMB SHOULDER 125
Salsa verde, jus (gf/df)

SIDES

FRIES Aioli (v/gf/df) 16

TRUFFLE FRIES Aioli & parmesan (v/gf) 18

ROASTED CARROTS Honey, tahini (v/gf/df) 18

MARKET GREENS Lemon, extra virgin olive oil (v/gf/df) 18

MIXED SEASONAL LEAVES Chardonnay dressing (v/gf/df) 18

ADD WA MANJIMUP TRUFFLE TO ANY DISH
3GR | 18 5GR | 25

(v) vegetarian (gf) gluten free (df) dairy free (n) contains nuts
Patrons with allergies or dietary requirements, please inform your wait staff prior to ordering.