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## STARTERS

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### Sydney rock oyster – \$6

Today's best Sydney rock oyster, white wine vinaigrette (GF,DF)

### Olives – \$8

Herb marinated olives, feta, crostini

### Soup of the day – \$13

Soup of the day, baguette, pepe saya butter

### Stracciatella salad – \$22

Heirloom tomato, prosciutto and stracciatella salad (GF)

### Zucchini flowers – \$20

Crispy zucchini flower, ricotta, pinenut, olive salsa, saffron aioli (V) (N)

### Scallops – \$29

Pan fried scallops, confit leeks, beurre blanc (GF)

### Grilled calamari – \$18

Grilled calamari with Chimichurri dressing (GF, DF)

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## MAIN COURSES

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### Prawn spaghetti – \$38

Crystal Bay prawn spaghetti, bullhorn peppers, san marzano tomato (DF)

### Fish of the day – \$35

Fish of the day, baby potatoes, sauce vierge (GF,DF)

### Lamb backstrap – \$38

Lamb backstrap Marrunga Marble NSW, peas, asparagus, pancetta, jus gras (GF)

### Eye fillet – \$46

Grilled Eye Fillet 250g Southern Ranges, Victoria, potato pave, steamed broccolini, red wine jus (GF)

### Tattersalls burger – \$25

Beef pattie, butter lettuce, cheddar, bacon, BBQ sauce, fries

### Steak frites – \$30

Steak frites grilled 150 days grain fed sirloin 250g, Café de Paris, fries (GF)

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## SIDES

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### French fries (GF) – \$12

Steamed broccolini, lemon, olive oil (GF,DF) – \$12

Salad of mixed leaf, classic vinaigrette (GF,DF) – \$12

Roasted baby potatoes (GF) – \$12

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## DESSERTS

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### Crêpe Suzette - For two \$28

Oranges, Grand Marnier, vanilla ice cream  
Cooked table-side

### Apple tart – \$15

Parisienne apple tart, vanilla ice cream

### Cheese plate – 1 cheese for \$15/3 cheeses for \$35

Cheese plate selection of Australian-made cheese, lavosh, quince.

### Classic Affogato – \$15

Classic Affogato, espresso, vanilla ice cream and Brookie's Macadamia and Wattleseed Liquor.