

PETITE ASSIETTES

SMALL PLATES & RAW BAR



FRESH SHUCKED TASMANIA ROCK OYSTERS (gf, df) Fresh lemon and Tabasco, choice of champagne mignonette or limoncello granita sauce	\$6 each (min 2)
TUNA CEVICHE (gf, df) Tahitian lime and tuna saku, leche de tigre, avocado	\$28
KINGFISH 'KOKODA' TARTARE (gf, df) Coconut cream, citrus, plantain chips	\$32
GRILLED KING PRAWN SKEWERS (gf, df) Tarragon salsa, charred lime	\$28
BEEF TARTARE (gf) Smoked paprika oil, toasted buckwheat, pickled shallot, smoked cheddar, walnut, horseradish, root crisps	\$29
MUSHROOM PARFAIT (v) Pickled shiitake, fresh enoki, French baguette	\$28
WAGYU CARPACCIO (gf) Dressed endive, parmesan, preserved lemon olive oil	\$28
ZUCCHINI FRIES (gf, dfo, v, veo) Pomegranate molasses, smoked feta	\$22
SALT AND PEPPER CALAMARI (gf, df) Jalapeño, serrano aioli, lime	\$26
WARMED PORTUGUESE MARINATED OLIVES (gf, df, v, ve) Sundried tomatoes, preserved lemon, roasted peppers	\$16
SMOKED EGGPLANT DIP (gfo, v) Flatbread, guindilla peppers, smoked feta	\$20
PETITE FRIED FISH ROLLS Caper dill rémoulade, sweet and spicy pickles	\$28
BYRON BAY BURRATA (gfo, v) Spring tomatoes, pinenuts, torn basil, pickled shallots	\$28
ARANCINI (gfo, dfo, veo) Chefs selection of accoutrements	\$26
COMPRESSED ROCKMELON (gf, df) San Daniele prosciutto, basil oil	\$28
SMOKED LP'S MORTADELLA Byron Bay stracciatella, confit garlic, rosemary focaccia	\$34
SALUMI BOARD (gfo, df) Chefs selection of artisanal smallgoods, lavosh, baguette	\$38
CHEESE BOARD (dfo, v) Chefs selection of boutique cheeses, caramelised fig jam, lavosh, baguette	\$38
WAGYU BEEF SLIDERS Gruyère, truffle aioli	\$28
GRILLED OCTOPUS (gf) Sobrassada butter, roasted potatoes, tarragon salsa	\$32

GRANDE ASSIETTES



FRESH SEAFOOD TOWER (gfo, dfo) \$139 Fresh shucked oysters, locally sourced tiger prawns, chefs selection of local premium seafood, lemon, Cannes sauce, champagne mignonette, salt and pepper calamari, frites	CHARCUTERIE BOARD \$150 Salumi, cheese, caramelised fig jam, pickles, nuts, dried fruits
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MAINS



PARISIAN GNOCCHI (v) Roasted pumpkin cream, goats cheese, garlic bread crumbs	\$36
LAMB BACKSTRAP (gf) Sovereign lamb backstrap, burnt pumpkin cream, petit pois, chevre, red vein sorrel	\$58
CÔTE DE BOEUF (gf, df) Mb5-6 black angus rib fillet, frites, bordelaise sauce	\$82
PERI PERI CHICKEN (gfo, dfo) Roasted corn salsa, confit garlic labneh, charred flatbread	\$54
GREMOLATA CRUMBED SWORDFISH STEAKS (gf) Fresh pippis, cornichons, capers, lemon, karkalla	\$56
ALMOND FED PORK MEDALLIONS (gf) Heirloom carrots, smoked labneh, paprika, chimichurri, macadamia dukkah	\$56
CHATEAUBRIAND (gf) Whipped potato mousseline, bordelaise, chargrilled asparagus	\$135

SALADES AND SIDES



ROASTED GARLIC POTATOES (gf, dfo, v, veo) Smoked paprika	\$16
COS HEARTS (gf, df) Pickled Spanish onion, caramelised pepita, green goddess dressing	\$16
CHARRED SPRING GREENS Honey, goats cheese, caramelised pepita	\$18
FRITES MAISON (gf, df, veo) Roasted garlic aioli	\$15
MEDITERANEE (gf, v, veo) Rocket, pickled onion, burnt pumpkin, goats cheese, candied pepita, mustard vinaigrette	\$16
WAGYU MB6+ BAVETTE (gf, dfo) Rocket, pickled onion, burnt pumpkin, goats cheese, candied pepita, mustard vinaigrette	\$42

BONBONS DESSERT



SKILLET SUMMER CHERRY \$18 CLAFOUTIS (gf) Served with ice cream and shaved Belgium dark chocolate	COCONUT PANNA COTTA (gf, df) \$17 Honey tuile, lemongrass gel, berry compote and lemon balm
PASSIONFRUIT CHEESECAKE (gf) \$18 Passionfruit crèmeux, vanilla mascarpone, candied orange	

gf gluten free Δ df dairy free Δ v vegetarian Δ ve vegan Δ o option

A 15% surcharge applies for public holidays. A 10% discretionary surcharge applies to groups of 10 and more.
A 2% surcharge applies on all credit cards. No multiple split bills, a maximum of two credit cards accepted per table.