



### Raw Flavours

Oysters / tomato, chilli, spring onion salsa, ponzu dressing LF	\$26
Sashimi Salad / rainbow runner, lime, grape, soy wakame oil dressing, crème fraiche	\$26
Tartare / hand chopped wagyu beef, truffled tartare dressing, red endive, salted egg yolk, crackers	\$28

### Starters

Soup / mix vegetable, cannellini bean, Tuscan kale, bread soup V, LF	\$20
Asparagus Salad / baby bean, shaved fennel, frisee salad, mustard dressing, sunchoke chips V, LF	\$26
Iceberg Salad / beetroot, pear, crisp prosciutto, Persian feta, walnut crumbs, herb vinaigrette N	\$26
Heirloom Tomatoes / marinated piquillo peppers, boquerrones, pickled onion, parsley salad GF	\$28
Tandoor Tiger Prawns / tropical fruit, curry leaf salad, coconut chutney GF	\$38
Meat Balls / Black Angus beef meatballs in tomato sauce, grilled bread, parmesan	\$28

### Hand Rolled and Braised Italian Grains

Ravioli / ricotta, spinach and nutmeg ravioli, tomato coulis, basil oil, parmesan	\$34
Carnaroli Rice / asparagus, green peas, green peas puree, dill	\$28
Linguine / sautéed squid in black ink sauce with pancetta, garlic, chilli, coriander, black ink noodles	\$36

### Main Plates

Spiced Cabbage / clay oven roasted, tomato, turmeric mustard seed sauce, coconut chutney V, GF, LF	\$36
Reef Fish / roast Jobfish, cavolo nero, olives, capers, lemon, marjoram GF	\$46
Veal Cutlets / peperonata, green olives, thyme jus	\$56
Stockyard Gold Angus Beef Striploin / charred onions, grilled asparagus, black garlic sauce, fresh horseradish GF	\$65

### Local and Regional Flavours

Dhal Masala / moong dhal, okra, spinach, tempered spices, appam V, GF	\$34
Tiger Prawns / Kerala style spiced coconut, chickpeas, tamarind curry GF	\$42
Tandoor Spiced Lamb Cutlets / tomato chutney, spiced tomato and mustard seed sauce	\$55

### Lagoon Lobster

Brick Oven Baked / fried garlic, capers, oregano, brown butter sauce GF	\$95*
Masala Spiced / clay oven roasted, tomato, pomegranate, radish salad, cucumber, mint raita GF	
Clay Oven Roasted / in Kerala style fragrant tomato, coconut curry, basmati rice, naan bread	

### Simply Prepared

Bone-in Roasted Fish / 600 gm fresh catch of the day, garlic, capers, chilli, dill salsa GF, LF	\$50
Yellowfin tuna steak / black olive tapenade GF, LF	\$38
Roasted ½ Free-Range Chicken / cooked over coal, lemon, aioli, rosemary jus GF	\$42
Australian Black Angus Beef T-Bone (700 gm) for two to share, whole grain mustard and red wine jus	\$95*
MBS 9 Tajima Wagyu Cube Roll (300 gm) for two to share, whole grain mustard and red wine jus	\$110*
MBS6 Wagyu Beef Rangers Valley WX Bone-in Ribeye (1.2 kg) for two to share, peppercorn jus	\$195*

### On the Side

Tri Colour Salad / anchovy, herb dressing, parmesan GF	\$10
Broccolini / thyme, garlic, chilli GF	\$10
Baby Carrots / ginger puree, fine herbs, Persian feta, dukkah spice V	\$10
Creamy Potato Puree / virgin oil GF	\$10

Our fish and lobster are locally sourced

\* Denotes additional charge for meal package guests

V vegan, N contains nuts, GF gluten free, LF lactose free

Prices subject to 10% service charge and prevailing government taxes

For any dietary intolerances please inform our wait staff