



Raw Flavours

Oysters / tomato, chilli, spring onion salsa, ponzu dressing LF	\$26
Crudo / yellowfin tuna, green chilli, ginger, radish, lime, orange, soy, sesame	\$24
Tartare / hand chopped wagyu beef, truffled tartare dressing, red endive, salted egg yolk, crackers	\$28

Starters

Cauliflower Soup / roast cauliflower florets, parsley, garlic V, GF, 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
Burrata / fire roasted peppers, plum in red pepper, orange vinaigrette, basil, almonds N	\$28
Prosciutto / sliced Prosciutto San Daniele, compressed and pickled Sambuca melon, parmesan, arugula	\$28
Meat Balls / Black Angus beef meatballs in tomato sauce, grilled bread, parmesan	\$28

Hand Rolled and Braised Italian Grains

Goats Cheese Tortellini / orange, sage, almonds, rocket, parmesan	\$32
Carnaroli Rice / asparagus, green peas, green peas puree, dill	\$28
Pappardelle / braised lamb shank ragu, artichoke, olives, rosemary	\$38

Main Plates

Spiced Cabbage / clay oven roasted, tomato, turmeric mustard seed sauce, coconut chutney V, GF, LF	\$36
Seafood Stew / reef fish, prawns, mussels, scallops, fragrant saffron, fennel broth	\$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
Tandoor Vegetables / spiced tamarind, chaat masala dressing V	\$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