

A la Carte

Summer 2024

Appellation rock oysters, served with shiso jelly or natural (GF, DF) ... 1/2 doz ... Add on Imperial Kaluga caviar	7EA 39 9EA
Prosciutto and gruyere croquettes	9EA
Zucchini blossom, scallop, prawn, lemon butter ... Add Imperial Kaluga caviar	12EA 9EA
Pioik signature sourdough with umeshu butter (GFO, DFO)	6EA
Dok Dall'ava prosciutto San Danielle, 24 months (GF, DF)	22
Stracciatella, Ox-heart tomato, prosciutto Dok dall'ava 24 month, aged balsamic (VGO, VO, GF)	25
Kingfish crudo, finger lime, shallots, chervil (GFO, DF)	28
Steak tartare, Japanese plum, red miso, cured yolk (GFO, DF)	28
350gr Moreton bay bug, yuzu kosho butter (GF)	45
Nido wagyu cheeseburger, 200gm wagyu patty, bacon, milk bun, double cheese, house pickles (GFO, DFO) ... Add small fries ... Add 30gr foie gras	25 8 20

Mafaldine, prawn, kani miso, chilli, shellfish oil (GFO, DFO)	36
Casarecce, ceps and mushrooms, egg yolk, parmesan (V, GFO, VGO, DFO)	28
Glacier 51 toothfish, mussels, "sauce bouillabaisse", potato, saffron, bronze fennel (GF) pair it with 20' Domaine du Chardonnay petit chablis	53 24
Steak frites, 150gr wagyu rump cap, fries, beef jus (GF, DFO) (Mayura Station, MBS 9+, SA) pair it with 20' Yelland & Papps Shiraz, Barossa valley, SA	48 22
Roasted duck breast and confit duck leg, pickled Kyoho grape, jus (GF, DF) ... Half / ... Whole ... Add 30gr foie gras pair it with 20' Chalou Pinot Noir	68 / 128 20 23
Veg	
Frites, umami salt (DF, VG, DF)	12
Leaf salad, fine herbs, house vinaigrette (V, VG, GF, DF)	12
Burnt cabbage, kombu (V, VG, GF, DFO)	16
Summer salad, zucchini, pomegranate, corn, feta, almonds (V, VGO, GF, DFO)	16

GFO Gluten Free Option
DFO Dairy Free Option
VO Vegetarian Option

GF Gluten Free
DF Dairy Free
V Vegetarian

VG Vegan
VGO Vegan Option
MP Market Price



Set Menus

Petite Gourmands 85PP
add matching wine 45PP

(minimum 2 people)

Prosciutto and gruyere croquette
NV Dalzotto Prosecco - 100ml

Sourdough with umeshu butter
Dok Dall'ava prosciutto

Straciatella, Ox-heart tomato, aged balsamic

21' Granite Pinot Blanc - 75ml

Cassarece, mushroom, yolk, parmesan
150gr Wagyu rump cap, beef jus
(Mayura Station, MBS 9+)

Fries and salad
22' The Somm & The Winemaker Mourvedre - 75ml

Crème caramel
19' Chateau Lapinasse Sauternes - 75ml

Add on:

Roasted Duck Breast and confit duck leg,
pickled kyoho grape, jus (GFO, GF)
...Half 68
...Whole 128

Grand Gourmands 135 PP
add matching wine 105PP

(minimum 4 people)

Oysters with Imperial Kaluga caviar
Prosciutto and gruyere croquette
Zucchini blossom, scallop, lemon butter
NV Laurent Perrier 'La Cuvee' - 75ml

Sourdough with umeshu butter
Kingfish crudo, finger lime, chervil
Steak tartare, plum, cured yolk

18' Baumard 'Clos St Yves' Chenin Blanc Savennieres - 75ml

Prawn mafaldine, kani miso, chilli
20' Roux Pere & Fils Chardonnay - 75ml

Roasted duck breast and confit duck leg,
pickled kyoho grapes with foie gras
Burnt Cabbage and Leaf Salad
17' Bass Philip 'estate' Pinot Noir - 75ml

Crepe suzette
Crème caramel
19' Chateau Lapinasse Sauternes - 75ml

Vegetarian Gourmands 85 PP
add matching wine 45PP

(minimum 4 people)

Cavolo nero croquette
NV Dalzotto Prosecco - 100ml

Sourdough with umeshu butter
Straciatella, Ox-heart tomato, aged balsamic

Burnt cabbage, kombu
21' Granite Pinot Blanc - 75ml

Cassarece, mushroom, yolk, parmesan
Summer salad, zucchini, pomegranate, corn, feta, almonds
Fries
22' Chalou Pinot Noir - 75ml

Crème caramel
19' Chateau Lapinasse Sauternes - 75ml



We use flour, nuts, and spices. Although care is taken, trace elements are unavoidable. Please note a 1.5% surcharge applies for all cards transactions. 10% surcharge applies on Sunday. A 15% surcharge applies on all Public Holidays. An additional service fee of 10% applies for groups of 6+.

Sweets

Crepe suzette, mascarpone cream, mandarin supreme, suzette sauce (V)	28
Crème caramel, duck eggs, vanilla bean chantilly (V, GF)	17
Blancmange, coconut, mango coulis, passionfruit granita (VG, DF, GF)	17

Brandy / Cognac

Hennessy VS	15
Hennessy VSOP	20
Hennessy XO	35
Martell Cognac VS	14
Martell Cognac VSOP	18
Martell Cognac XO	45
Pierre Ferrand 1840 Cognac	19

Digestif

Averna Amaro	11
Fernet Branca Amaro Digestive	12
Green Chartreuse	15
La Fee Absinthe Parisien	20
Mr Black Coffee Amaro	11
Amaro Montenegro Digestive	10

Coffee by Stitch

Espresso	4
Long black	4.5
White Coffee	5
... Extra shot	0.8
... Soy or Oat	0.8

Tea by T Craft

	5.5
English breakfast	
Peppermint	
Jasmine	
Chamomile	

Dessert / Fortified Wines

	75ml	375ml
19' Château Lapinesse Sauternes Bordeaux, France	20	98
NV Ramos Pintos Tawny Port, Porto Portugal	12	88

GF Gluten Free V Vegetarian
DF Dairy Free VG Vegan

