



Menu

First Flavors

Fresh Sydney Rock Oysters <i>(South West Rocks)</i> <i>Natural, Kilpatrick, Mornay</i> <i>Stonefish Sauvignon Blanc (Geographe, WA)</i>	\$24 per Doz. \$16 per Half
Smoked Salmon and Neufchatel Cigar <i>With figs, jamon, asparagus, avruga caviar, frisse salad and spicy tomato relish</i> <i>Forester Chardonnay (Margaret River, WA)</i>	\$17
Italian Meatballs <i>Cooked in basil tomato passata, on spaghetтини with a parmesan tuille</i> <i>Stonefish Merlot (Geographe, WA)</i>	\$13
Roasted Jamon Prawns <i>Ricotta-filled zucchini flowers, smoked eggplant, micro herbs</i> <i>Cape Campbell Pinot Noir (Marlborough, NZ)</i>	\$18
Slow Roasted Black Berkshire Pork Belly <i>With skordalia, quince jelly and port wine dressing</i> <i>Jim Barry "3 Little Pigs" Shiraz Cabernet Merlot (Clare Valley, SA)</i>	\$17
Wagyu Beef Carpaccio, marble score + 7 <i>Sautéed imported French chanterelles, mustard cress, chive oil</i> <i>Pike "Eastside" Shiraz (Clare Valley, SA)</i>	\$18
Entrée Tasting Plate <i>Salmon Neufchatel cigar, grilled chorizo, lime tequila oyster shot, Italian meatball, salt and pepper prawn</i> <i>Massi Bonacosta Valpolicella Classico (Veneto, Italy)</i>	\$19
Chef's Selection of Soup of the Day <i>With sour dough bread</i>	\$7



Bread, Salads & Sides

Sour Dough Loaf	\$8
<i>With olive tapenade, semi-dried tomato tapenade, chilli paste & organic extra virgin olive oil</i>	
Caesar Salad	\$12
<i>Baby cos lettuce, pancetta, butter croutons & shaved grana padano</i>	
Caesar Salad	\$17
<i>With Salt & Pepper Prawns</i>	
Traditional Greek Salad	\$12
<i>With persian feta</i>	
Steamed Fresh Garden Vegetables	\$5
Mashed Potato	\$5
Thick Cut Chips	\$5



Principal Dishes

Seafood Platter <i>Mouth-watering array of ocean fresh hot and cold seafoods</i>	For Two \$130 For One \$70
Tasmanian Lobster <i>Mornay or Thermidore</i> <i>Pikes Traditional Riesling (Clare Valley SA)</i>	Whole Lobster \$75 Half Lobster \$40
Zesty Livornese Fish Stew <i>Barramundi and salmon, prawns, baby octopus, tomato passata, chilli olives, grilled sour dough, aioli</i> <i>Aerins "Single Vineyard" Pinot Grigio (Mornington Peninsula, Vic)</i>	\$36
Lemongrass Marinated Chicken Breast <i>Steamed sesame choy sum and lemon pilaf</i> <i>Watershed "Shades" Unoaked Chardonnay (Margaret River, WA)</i>	\$26
Platform One Seafood Medley <i>Grilled W.A. half rock lobster, giant king prawn, baby octopus, wild barramundi fillet, potato rosti, skordalia and prawn bisque</i> <i>Black Springs Chardonnay (Central Ranges, NSW)</i>	\$39
Lamb Asséitte <i>Slow-roasted loin, double cutlet, herb-crumbed lamb's brains, Milawa chevre, wilted spinach and eggplant chips</i> <i>Grant Burge Miamba Shiraz (Barossa, SA)</i>	\$34
Slow-Roasted Eye Fillet of White River Veal <i>Grilled giant king prawn, celeriac remoulade, mustard butter</i> <i>Cape Campbell Pinot Noir (Marlborough, NZ)</i>	\$34
250g Wagyu Sirloin Marble +7 and Half Mornay Lobster <i>Pommes gratin, buttered French beans, freshly grated horseradish, jus</i> <i>Watershed "Shades" Rose (Margaret River, WA)</i>	\$59
Vegetarian Option <i>Potato rosti, wilted spinach topped with Milawa chevre, celeriac remoulade, smoked eggplant and eggplant chips</i> <i>Stonefish Verdelho (Hunter Valley, NSW)</i>	\$21

Sensational Steaks

All our steaks are certified M.S.A. (Meat Standards Australia), a certification based on the finest quality beef sourced in Australia, with an average on-the-bone ageing of 28 days and a minimum of 100 days of grain feeding; undoubtedly results in the most tender, juicy, tasty steaks you'd ever eat,

Enjoy!

Chef's Recommendation:

400g The Famous Sports Club Rib Eye Cutlet <i>With two giant garlic king prawns and Béarnaise Sauce</i> <i>Grant Burge Miamba Shiraz (Barossa SA)</i>	\$47
250g Eye Fillet Steak <i>Woodside Baudine Cabernet Sauvignon (Margaret River WA)</i>	\$29
400g T-bone Steak <i>Grain fed for 150 days</i> <i>Pikes Estate Shiraz (Clare Valley SA)</i>	\$27
300g Rump Steak <i>Grain fed for 150 days</i> <i>Black Springs Cabernet Sauvignon (Central Ranges NSW)</i>	\$25



Market Fresh Seafood

The following mains are served with chips & salad, lemon butter sauce or sauce vierge emulsion

Northern Territory Wild Barramundi Fillet <i>Grilled</i> <i>Forester Estate Chardonnay (Margaret River, WA)</i>	\$31
Caught from the Pristine waters of Tasmania, Salmon Fillet <i>Grilled</i> <i>Cape Campbell Sauvignon Blanc (Marlborough, NZ)</i>	\$28
Line-Caught Western Australian Snapper Fillet <i>Watershed Senses Sauvignon Blanc (Margaret River WA)</i>	\$33
Whole Baby Barramundi <i>Baked with sea salt, lemon and Danish butter</i> <i>Woodside Le Bas Chardonnay (Margaret River WA)</i>	\$27
S.A. Whole Flat Head <i>Baked whole with sea salt, lemon and Danish Butter or filleted and battered</i> <i>Stonefish Verdelho (Hunter Valley NSW)</i>	\$25
N.Z. John Dory Fillet <i>Grilled or battered</i> <i>Stumpy Gully Chardonnay (Mornington Peninsula)</i>	\$34



Market Fresh Seafood

Sweet Things

Sommelier's Choice

Wirra Wirra "Mrs. Wigley" Moscato (Mclaren Vale SA)

Flaming Bombe Alaska

With minted orange and fig salad, pistachio, orange sorbet, sheep's milk yoghurt

\$11

Summer Berry Tartlets

Mini tarts of three: strawberry marscapone; raspberry cheesecake; & blueberry; with galliano zabaglione, vallhrona chocolate stick

\$11

Dessert Tasting Plate

Mixed berry tartlet zabaglione, chocolate macaroon on flour-less chocolate cake, mini Affogato and rock melon sorbet

\$14

Caribbean Christmas Cake

Bacardi anglaise, shaved pineapple

\$9

Affogato

Vanilla gelato, Frangelico strawberries and a short black

\$9

Selection of Gelato & Sorbet

(Your waitperson shall advise)

In a Belgian waffle basket, poco stick

\$11

Platform One Cheese Plate

Hunter Valley, Harrigans Irish cheddar, King Island Seal Bay triple brie, from Victoria's Gippsland, Shadows of Blue with almond-stuffed Iranian dates and crispy walnut bread

Brown Brothers Australian Tawny Port (Rutherglen Vic)

\$16

