

ELLIOTT'S

warm sourdough bread, salted butter V	5ea
mixed olives, lemon thyme GF	12
sydney rock oyster, desert lime GF DF	7.5ea
chicken parfait, kumquat jam, fermented potato	8ea
smoked trout rilette, kipfler GF	10ea
blue swimmer crab tartlet, avocado, grape	11ea
hiramasa kingfish, grapefruit, chive GF DF	32
bluefin tuna tartare, kiwi, basil, strawberry gum GF DF	29
stracciatella, grilled zucchini, rosella GF V	24
grilled leek, smoked macadamia, saltbush, tarragon N V	22
bbq king prawns, prawn bisque GF	28
smoked eggplant, pearl barley, cavolo nero N VEG	32
market fish, parsley velouté, cucumber, makrut lime GF DF	MP
butterflied chicken, warrigal, karkalla GF DF	54
300g pork scotch, pickled shiso, smoked hock GF DF	42
200g tajima wagyu flank 8+ GF 350 day grain fed, new england NSW	49
300g riverina scotch fillet GF 120 day grain fed, riverina NSW	68
400g jacks creek sirloin 3+ GF 180 day grain fed, willow tree NSW	78
800g brooklyn valley t-bone 3+ GF 100% grass fed, gippsland VIC	160
skin-on chips tarragon mayo GF DF V	14
romano, chervil, whipped butter beans GF DF VEG	14
mixed leaf, pink pepper vinaigrette GF DF VEG	12

GF - GLUTEN FREE | DF - DAIRY FREE | N - CONTAINS NUTS | V - VEGETARIAN | VEG - VEGAN

SHARED CHEF'S MENU

9Opp

sydney rock oysters, desert lime +7.5ea

chicken parfait, kumquat jam, fermented potato

smoked trout rillette, kipfler

warm sourdough bread, salted butter

stracciatella, grilled zucchini, rosella

beef tartare, smoked yolk, salt and vinegar crisps

bbq king prawn, prawn bisque +13ea

pressed short rib, horseradish cream

beef tallow sebagos, thyme

mixed leaf, pink pepper vinaigrette

whipped vanilla, melon, strawberry & hibiscus sorbet