

ELLIOTT'S

warm sourdough bread, salted butter V	5ea
mixed olives, lemon thyme GF	12
sydney rock oyster, desert lime GF DF A	7.5ea
chicken parfait, kumquat jam, fermented potato	8ea
smoked NZ trout rilette, kipfler GF I	12ea
blue swimmer crab tartlet, avocado, grape A	13ea
hiramasa kingfish, grapefruit, chive GF DF A	32
bluefin tuna tartare, kiwi, basil, strawberry gum GF DF A	30
stracciatella, grilled zucchini, rosella GF V	24
grilled leek, smoked macadamia, saltbush, tarragon N V	22
bbq king prawns, prawn bisque GF A	32
jerusalem artichoke, radicchio, pomelo GF DF VEG	32
market fish, parsley velouté, cucumber, makrut lime GF DF A	MP
butterflied chicken, warrigal, karkalla GF DF	54
300g pork scotch, pickled shiso, smoked hock GF DF	42
200g tajima wagyu flank 8+ GF	49
350 day grain fed, new england NSW	
300g riverina scotch fillet GF	68
120 day grain fed, riverina NSW	
400g jacks creek sirloin 3+ GF	78
180 day grain fed, willow tree NSW	
800g brooklyn valley t-bone 3+ GF	160
100% grass fed, gippsland VIC	
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 | A - AUSTRALIAN | I - IMPORTED | M - MIXED

Please advise our team of any allergies before ordering. While care is taken, our kitchen handles common allergens and traces may be present. A 10% service charge is added to groups of 6 or more guests. A 15% surcharge applies to all bills on public holidays & a 10% surcharge applies to all bills on Sundays. Credit card payment charges may apply.

SHARED CHEF'S MENU

9Opp

sydney rock oysters, desert lime GF | DF | A +7.5ea

chicken parfait, kumquat jam, fermented potato

smoked NZ trout rillette, kipfler GF | I

warm sourdough bread, salted butter V

stracciatella, grilled zucchini, rosella GF | V

beef tartare, smoked yolk, salt and vinegar crisps

bbq king prawn, prawn bisque GF | A +14ea

pressed short rib, horseradish cream

beef tallow sebagos, thyme

mixed leaf, pink pepper vinaigrette GF | DF | VEG

whipped vanilla, melon, strawberry & hibiscus sorbet