



SAPPHIRE

To Start

Rosemary Focaccia / Olive Oil	8
Appellation Oysters / Natural or Mignonette	6.5ea
Grilled Moreton Bay Bug / Wagyu Fat Crumpet / Habanero Cream	11
Raw Half Shell Scallop / Cashew Nut Milk / Leatherwood Honey	9
BBQ Wagyu Tongue / Potato Rosti / Sea Banana / Harissa	21
Exotic Mushroom / Yuzu Glaze / Bunya Nut	18
Fried Gnocchi / Goat's Curd / Finger Lime	16
Seafood Platter for 2 / Tuna Sashimi / Scallops / Moreton Bay Bug / Mussels / Tiger Prawns / Oysters / Fish / Chips	160

Small Plate

Raw Tuna / Green Garlic / Serrano Ham / Pine Nuts	27
Ocean Trout / Guanciale Foam / Wasabi / Broad Beans / Black Walnut	27
Gippsland Raw Beef / Ajo Amarillo Sofrito / Sesame	24
Sweet Corn / Bomba Rice / Smoked Mussels / Ricotta Salata	19
Zucchini Flowers / Silken Tofu / Ginger / Ancho	21
Cauliflower Hot Pot / Barley Miso / Fragrant Herbs / Seeds	19

Large Plate

Market Fish / Sake / Maple Sweet Potato / Bottarga / Shiso	48
Panisse / King Brown / Parsnip / Golden Sultana / Nasturtium	38
Agnolotti / Pumpkin & Sage / Apple Mint / Confit Fennel / Pepitas / Koji	38
Tart Tatin / Leek & Shallots / Pistachio / Labna	38
Whole Lamb Rack to Share / 8 points / Heirloom Pumpkin / Goats' Cheese / Fregola Sarda	130
220g Gippsland Grassfed Tenderloin MS4+ / Confit Shallot / Caper and Soft Herb Salad / Bone Marrow Bordelaise	66

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Sides

Straight Cut Chips / Aioli / Rosemary Salt	14
Farm Leaves / Radishes / Beets	14
Steamed Greens / Beans / Sugar Snaps / Broccolini	16
Sugar Snaps / White Anchovy / Flageolet Beans / Garlic Chips	16
Heirloom Tomatoes / Oaxaca Cheese / Burnt Cucumber / Blood Orange	19
Charred Cone Cabbage / Black Garlic / Soft Herbs / PMP	16

Desserts

Selection of Cheeses	36
Cape Schanck Magnum / Gingerbread & Yoghurt Parfait / Cacao Barry Zephyr Caramel / Apricot Chutney	20
Strawberry & Burrata / Strawberry Mousse / Pistachio Financier / Burrata / Balsamic Reduction	18
Cocoa Berry Mexique Chocolate Tacos / Ganache / Guava / Passionfruit / Coffee Crumble	20

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