



## **SHELLFISH**

Seasonal Oysters
Shallot Vinegar, Lemon, Tabasco

\$125 • \$230 • \$350 • \$450

### **STARTERS**

Beef Steak Tartare  Main Course Size with Fries  Diced Prime Beef, Capers, Gherkins, Parsley, Pickled Beetroot, Toasted Sourdough	\$208 \$298
Carpaccio of Hamachi and Hokkaido Scallop Citrus Dressing, Shaved Fennel Salad, Extra Virgin Olive Oil	\$218
Spring Vegetable Salad (v) Bitter Leaves, Salad Cream Dressing, Homemade Pickles	\$188
Foie Gras Terrine Baby Figs, Pear Jam, Toasted Brioche	<i>\$228</i>
Cured Salmon Avocado Cream, Crab Mayonnaise, Pickled Cucumber, Dill Oil	\$198
Fresh Italian Burrata Heirloom Tomatoes, Pesto, Focaccia Croutons	\$188



#### **MAINS**

Roasted Rump of Lamb Spring Vegetables, Confit Tomato, Rosemary Jus, Crushed New Potatoes	\$328
Boston Lobster Fettuccine Red Pepper, Chilli, Garlic, Tomato, Oregano	\$328
Spatchcock Spring Chicken Confit Garlic, Spring Peas, Hashbrown, Lemon Thyme Jus	\$228
Risotto of Roasted Ceps (v)  Arborio Rice, Mushroom Stock, Red Wine Reduction, Truffle Mascarpone	\$198
Baked Truffle Mac and Cheese (v)  Black Truffle, Comté Cheese, Crispy Shallots, Herb and Garlic Breadcrumbs	\$228
Pan Fried Atlantic Salmon Parmesan Gnocchi, Buttered Spinach, Crab and Lemon Beurre Blanc	\$248
Roasted Cauliflower 'Steak' (v)(n) Grilled Broccolini, Pecorino, Charred Onions, Hazelnut and Truffle Pesto	\$198
FOX STEAK CUTS	
New York Strip Steak (200g)	\$258
Australian Prime Flat Iron (300g)	\$398

All Steaks are served with Fries, Grilled Tomato, Garlic, Thyme Choice of Sauce: Brandy and Peppercorn. Tarragon Bearnaise, Café de Paris Butter

1885 Black Angus Rib-Eye (350g)



\$548

# **SIDES**

Side Salad	<i>\$78</i>
Buttered Mash Potato	\$78
Creamed Spinach with Nutmeg	\$78
French Fries	\$78
Sweet Potato Fries, Garlic Aioli	\$80

#### **Desserts**

Fairtrade Vanilla Crème Brulée Salted Butter Shortbread	\$88
Strawberry Pavlova	
Strawberry Sauce	\$88
Raspberry and Vanilla Creme Puff	
Passionfruit Sorbet	\$88
Hazelnut Baked Alaska (n)	
Lemon Puree	\$88
Warm Chocolate Tart 15-20mins	
Condensed Milk Ice Cream	\$98