

OYSTERS

Natural	3.5 / 4
Tomato Brunoise, Citrus Dressing	4 / 5
Pancetta & Balsamic	4 / 5

SALAD/VEG

Roasted Heirloom Beetroot, Labne, Hazelnut, Radish	12 / 14
Charred Broccolini, Salsa Verde	12 / 14
Cucumber, Stracciatella, Dill Dressing	10 / 12
Organic Tomato, Green Sauce, White Anchovy, Pickled Onion	12 / 14
Radicchio, Rocket, Pickled Fennel, Parmesan	10 / 12

SHARE

Mixed Bread, Cultured Butter (per guest)	5 / 6
Grilled Fremantle Octopus, Potato Cream, N'duja, Spice Crumble	20 / 23
Charcuterie, Salami, Prosciutto, Mortadella	25 / 28
Calamari & Zucchini Fritti, Aioli	14 / 16
Grilled Lamb Ribs, Pumpkin Puree, Macadamia Dukkah	18 / 20
Beef Tartare, Onion, Crumble Egg, Horseradish, Smoked Salt	20 / 23
Kingfish Crudo, Avocado Mousse, Citrus	20 / 23
Skin On Chips, Rosemary Salt, Garlic Aioli	7 / 8

**OLIVE
& OAK**

GRILL

**all cuts served with wagyu fat potato & choice of
sauce*

600g Rangers Valley Ribeye	66 / 74
200g Pastured Fed Tenderloin	38 / 43
250g Jacks Creek Wagyu Rump MBS4-5	34 / 38
300g Pasture Fed Scotch Fillet	36 / 40

Sauces

Red Wine Jus, Green Peppercorn Jus,
Café De Paris

MAINS

Butterflied Grilled Spatchcock, Savoy Cabbage, Tomato Coulis	27 / 30
Tagliolini, Blue Swimmer Crab, Citrus, Zucchini,	29 / 33
Pan Fried Barramundi, Fennel Slaw, Caper Burnt Butter	35 / 39
Tagliatelle, Slow Cooked Lamb Ragu, Pecorino Moliternino	32 / 36
Handmade Gnocchi, Asparagus, Almond Butter, Gruyere	26 / 29
Cheese Burger, Bacon, Tomato, Lettuce, Cheddar, Aioli	24 / 27
Battered Blue Eye Cod, Arugula, Remoulade	29 / 33

PIZZA

Margarita, Tomato, Mozzarella, Basil	20 / 23
Napoli, Tomato, Mozzarella, Olives, Capers, Anchovies	22 / 25
Tartufa Bianca, Mozzarella, Prosciutto, Wild Mushrooms, Truffle	24 / 27
Diavola, Tomato, Mozzarella, Olives, Hot Salami, Anchovies	22 / 25
San Danielle, Tomato, Mozzarella, Rocket, Prosciutto, Shaved Parmesan	25 / 28

OLIVE & OAK