

Sydney rock oysters	27/48
mignonette and lemon	
Brickfield sourdough bread for two	7
house churned butter and sea salt	
Caviar served with toasted brioche	
Black Pearl Sterling White caviar	10g 55 30g 130
Black Pearl Siberian caviar	10g 60 30g 160
Black Pearl Oscietra Gold caviar	10g 65 30g 190
W.A. Scampi caviar	25g 155
<hr/>	
Yellowfin tuna	26
macadamia, roasted tomato and watermelon radish	
Buffalo milk ricotta agnolotti	26
sugar snap peas, butter beans and parmesan	
Cucumber	18
nori, avocado and shiso	
BBQ Fremantle octopus	28
romesco, shishito peppers and fennel	
<hr/>	
Roast Maremma Duck	42
sugar loaf cabbage, white miso and sunchoke	
Westholme wagyu +5 beef tenderloin	60
Andean sunrise potato, onion soubise and cavolo nero	
Pan-roast snapper	40
zucchini, native lime and saltbush	
Roast Beetroot	34
black rice, purple mustard and sweet potato	
Sides	12ea
seasonal leaves mash potato charred asparagus	

Dessert menu

The Gantry Chocolate Egg	22
Valrhona Itakuja 55% dark chocolate shell with white chocolate mouse and passionfruit "yolk" on a kataifi nest	
Chocolate , dulce de leche, buckwheat and cocoa nibs	24
Caramelised fig tart with coconut and vanilla	18
Local artisan 4 x 20g cheese , lavosh and condiments	36