

JAMES SAID

ENTRÉES

OYSTERS

Natural with champagne, rhubarb & finger lime mignonette
6.5ea

SCALLOPS

Charred Harvey Bay scallops, ruby grapefruit & gin vinaigrette
36

KINGFISH CRUDO

Pickled spring rhubarb, broken chive dressing
32

FERMIER PLATE

Prosciutto, olives, white anchovies, semi-hard cheese, toasted baguette
36

FRENCH ONION CROQUETTES

Roasted pepper romesco
21

STEAK TARTARE

Hand cut Black Opal Wagyu, shallots, capers & fine herbs,
purple congo chips
29

BETROOT TARTE TATIN

Beetroot, verjuice, cider, orange and thyme caramel glaze,
salad leaves, crème fraîche, fine herbs
27

10% Surcharge Sundays

15% Surcharge Public Holidays

BISTRO

LUNCH

SALADS

SALADE NIÇOISE

Spring greens, fresh tuna, soft boiled egg, anchovies, olives, kipflers,
San Marzano dressing
30

CAESAR SALAD

Chicken, cos, boiled egg, white anchovies, parmesan, bacon, croutons
29

HOUSE SMOKED OCEAN TROUT

Applewood smoked ocean trout, apple, fennel, kohlrabi, dill, lemon
and horseradish dressing, caviar
30

SUMMER SALAD

Asparagus, broad beans, saffron pickled zucchini & buffalo mozzarella
28

SIDES

Baby beetroot, burnt champagne honey dressing 15

Green beans, shaved brussel sprouts, elderberry yogurt &
smoked almonds 15

Seasonal green leaf salad, radish, fennel, picked herbs, smoked
almonds & mustard dressing 15

Salt & Vinegar shoestring fries, bearnaise aioli 15

MAINS

STEAK

MINUTE 49

Grilled Black Opal wagyu rump mb4+

EYE FILLET (160g) 58

Southern ranges mb2+ 100 day grain finished

Both served with charred tawny port onions, romaine
lettuce & bordelaise sauce

TAGLIATELLE 29 & 39

Hand rolled golden yolk tagliatelle, minted pistou, crispy
zucchini flower, Persian feta

JOHN DORY FILLET 46

Native greens, heirloom tomato consommé, basil & parsley oil

SEAFOOD PICATTA BISQUE 48

House made Chitarra pasta, Skull Island prawns, white fish & clams

CHICKEN K'DAR 45

Moroccan spiced chicken, harissa dressed pearl couscous,
pomegranate & apricots

LAMB 48

Parwan Prime lamb rack, spicy celeriac remoulade, sauce diable

CANARD 45

Pan roasted duck breast, summer pumpkin purée, pickled cauliflower,
charred fig and red wine jus