



BREAD

Garlic and rosemary focaccia, olive oil

17.5

ENTRÉE

Fried eggplant, truffled hummus, walnut tarator,
mint gel | gf, df, vg 22

Heirloom beetroot salad, whipped goats cheese,
candied walnuts, honey, herb crostini | v, gfm, vgm 23

Yamba prawns (2 pieces), curry butter, baby cos,
lemon | gf 35

Fresh Sydney rock oysters, apple mignonette, lemon
-3 pieces minimum | gf, df 6.0ea

Sinigang fried chicken wingettes (5 pieces), kewpie,
togarashi, lemon | gf, df 24

Charcoal pork 'Inihaw' skewer 150g, pickled vegetable,
soy emulsion | gf, df 22.5

Angus reserve yuzu kosho beef tartare, quail egg yolk,
wasabi mayonnaise, tapioca and nori crisps | gf, df 25

" Please be advised that we cannot guarantee the absence of
allergens or other dietary-specific ingredients in our menu items.
It is the responsibility of the guest to inform us of any allergies or
dietary requirements they may have.

we cannot assume liability for any adverse reactions or issues
related to food consumption.

Please dine at your discretion and consult with our staff if you
have any concerns."

Please note a surcharge of 15% applies to all items on public holidays.

MAINS

Pork cutlet 250g, mashed potato, fioretto, roasted apple & fennel chutney, jus gf	45
Market fish, kipfler potatoes, confit tomato, olives, caper salsa, lemon and dill aioli gf, dfm	MP
Grilled chicken maryland 'Inasal' Filipino style, steamed rice, atchara, chicken annatto oil, bok choy, soy dressing gf, df	39
Rangers Valley wagyu beef striploin mb5+ 200g, root vegetables, chimichurri, tarragon emulsion gf, dfm	65
Angus Reserve beef tenderloin 180g, confit garlic potato aligot, dutch carrots, jus gf	58
Miso caramel roasted Jap pumpkin, pepita pesto, chickpea puree, roasted sesame and yuzu dressing gf, df, vg	29

SIDES

Corn ribs, Provencal BBQ seasoning, manchego gf	16
Truffled fries, parsley, parmesan dfm	16
Trio of leaf salad, Forvm cabernet vinaigrette gf, df	16
Seasonal green vegetables, olive oil, sea salt gf, df	16
Steamed rice gf, df	9

DESSERT

Sticky date pudding, butterscotch, vanilla ice cream	19
Dark crème caramel, seasonal berries, vanilla ice cream gf	19
Dark chocolate and pistachio dome, almond sponge, raspberries, coconut snow, lemon balm gf, df, vg	19
Australian trio of cheese - lavosh, crackers, muscatel, quince paste, dried fruit, nuts gfm	34

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WINE

g **b**

CHAMPAGNE

NV Taittinger Cuvée Prestige, Reims, France	30	145
NV Veuve Clicquot Yellow Label Brut, Reims, France		195
NV Veuve Clicquot Rosé, Reims, France		280

SPARKLING

NV Chandon Brut, Yarra Valley, Vic	17	78
NV Vallate Prosecco Extra Dry, Veneto, Italy	15	70
NV Veuve Ambal Blanc de Blancs Brut, Burgundy, France		69
2020 De Beaurepaire 'Annabelle' Crémant de Rosé, Rylstone, NSW		79
NV De Bortoli Emeri Pink Moscato, Multi Regional, NSW <i>piccolo 200ml</i>		13

DESSERT & FORTIFIED

2023 Frogmore Creek Iced Riesling, Coal Valley, Tas	15	70
2020 De Bortoli Noble One, Riverina, NSW	18	85
NV McWilliam's Hanwood Grand Tawny 10yr	11	
NV Penfolds Grandfather Rare Tawny 20yr	28	

WINE

	g	g	b
	150ml	250ml	

WHITE

2023 Ross Hill ‘Lily’ Sauvignon Blanc, Orange, NSW			58
2023 Catalina Sounds Sauvignon Blanc, Marlborough, NZ			80
2023 Tai Tira Sauvignon Blanc, Marlborough, NZ	13	22	59
2023 De Bortoli La Bohème ‘Act One’ Riesling, Yarra Valley, Vic	12	20	55
2023 In Dreams Chardonnay, Yarra Valley, Vic	15	25	70
2023 Te Mata Estate Chardonnay, Hawke’s Bay, NZ			60
2022 Yering Station Village Chardonnay, Yarra Valley, Vic			75
2022 Mortimers ‘Chestnut Garth’ Chardonnay, Orange, NSW			80
2023 De Bortoli La Bohème ‘Act Three’ Pinot Gris, Yarra Valley, Vic	13	22	59
2023 Indigo Vineyard Pinot Grigio, Beechworth, Vic	14	23	65
2021 First Creek Semillon, Hunter Valley, NSW			55
2021 La La Land Vermentino, Riverina, NSW			59

ROSÉ

2024 De Bortoli La Bohème ‘Act Two’ Pinot Noir, Yarra Valley, Vic	13	22	59
2022 Rameau d’Or, Provence, France			80

WINE

	g 150ml	g 250ml	b
RED			
2023 Nanny Goat Pinot Noir, Central Otago, NZ			95
2022 Tarra Warra Pinot Noir, Yarra Valley, Vic			82
2023 De Beaurepaire 'Perceval' Pinot Noir, Rylstone, NSW			75
2022 Ross Hill 'Tom & Harry' Cabernet Sauvignon, Orange, NSW			60
2021 De Beaurepaire 'Le Marquis' Cabernet Sauvignon, Rylstone, NSW	14	23	65
2021 Kaesler 'Avignon' Grenache Mourvèdre, Barossa Valley, SA			89
2022 Mortimers 'Chestnut Garth' Shiraz, Orange, NSW			77
2021 Bruno Shiraz, Barossa, SA	13	22	59
2021 Langmeil 'Valley Floor' Shiraz, Barossa, SA			75
NV Mortimers Merlot, Orange, NSW	12	20	54
2021 Rylstone Estate 'Aviatrix' Cabernet Shiraz, Rylstone, NSW			65

BEER AND CIDER

	Bottle	Schooner	Pint
SYDNEY BREWERY Lager, Pilsner, Pale Ale, Dark Lager, East Coast IPA, Original Cider		10	13
Mountain Culture 'Status Quo' Pale Ale		14	17
James Squire Alcoholic Ginger Beer		14	16
James Boag's Light	9.5		
James Boag's Premium	11		
Toohey's Extra Dry	11		
Stone & Wood Pacific Ale	12		
Mountain Culture Cult IPA	13		
Mountain Culture 'APL' - Aussie Pale Lager	12		

SPIRITS

VODKA

- Smirnoff 11
- Belvedere 15
- Grey Goose 16

GIN

- Gordon's 11
- Bombay Sapphire 12
- Tanqueray 12
- Hendrick's 17

RUM

- Bundaberg 11
- Bacardi 11
- Captain Morgan Spiced 12

BOURBON

- Jim Beam 11
- Jack Daniel's 12
- Maker's Mark 12
- Wild Turkey 13

BRANDY

- Chateau Tanunda 11
- Chatelle Napoleon 12

COGNAC

- Courvoisier VS 16
- Hennessy VS 21
- Hennessy VSOP 25
- Martell Cordon Bleu XO 35

BLENDED WHISKEY

- Johnnie Walker Red 11
- Canadian Club 11
- Jameson 12
- Johnnie Walker Black 15
- Chivas Regal 12yr 15

SINGLE MALT WHISKEY

- Glenfiddich 12yr 19
- Talisker 10yr 21
- Dalwhinnie 15yr 24
- Lagavulin 16yr 38

LIQUEURS

- Tia Maria 10
- Midori 10
- Baileys 10
- Kahlua 10
- Frangelico 11
- Disaronno Amaretto 12
- Cointreau 13
- Drambuie 15
- Dom Benedictine 15
- Grand Marnier 15

TEQUILA

- Jose Cuervo 11
- Patron Añejo 22

NON-ALCOHOLIC

SOFT DRINK

5

Coke, Coke Zero, Lift, Sprite, Ginger Ale, Soda, Tonic, Lemon, Lime & Bitters or Soda, Lime & Bitters

FRUIT JUICE

5

Orange, Apple, Pineapple, Cranberry

TEA & COFFEE

LA MAISON DU THÉ GOURMET TEA

6.5

English Breakfast, Earl Grey, Chamomile, Peppermint, Lemon & Ginger, Green, Darjeeling

COFFEE

5.2

Cappuccino, Espresso, Long Black, Flat White, Latte, Mocha, Macchiato

JOSOPHAN'S DRINKING CHOCOLATE

Josophan's drinking chocolates are made using fair trade certified couverture chocolate flakes.

TRADITIONAL

7

Luxurious hot chocolate like you have never tasted before.

MAYAN

7

Hot chocolate mix inspired by the Mayan people of Central America- a sweet aroma of vanilla, a touch of cinnamon and 70% cocoa solids couverture chocolate.

ORANGE

7

Opulent orange flavour dances through richly smooth chocolate.

CHILLI

7

A warming surprise for connoisseurs of chocolate and chilli that will leave your throat tingling.

KARU SIGNATURE COCKTAILS

RUM OLD FASHIONED	20
Outcask Barrel Aged Rum, Convict bitters	
HONEY & SPICE	24
Morita, amaretto, chile liqueur, honey	
THE APPALACHIAN	24
Gin, vanilla liqueur, passionfruit pulp, apple cider, lime juice	

CLASSIC COCKTAILS

ESPRESSO MARTINI	20
Vodka, Kahlua, coffee	
NEGRONI	20
Affinity gin, Italian vermouth, Campari	
MARGARITA	22
Tequila, Cointreau, lemon juice	

** Other Classic Cocktails can be made upon request.*

MOCKTAILS

STRAWBERRY PASSION	12
Orange juice, strawberry, lemonade, passionfruit	
GUAVA MOJITO	14
Guava, mint, lemon, lemonade	