Starters

Ciabatta • 4 *(per person)*
Warm & baked in house served with whipped butter & nori salt

Wood-Grilled Flatbread • 18
Charred flatbread, brushed with black garlic, topped with rocket, sundried tomatoes & feta

Lobster Brioche • 15
North Queensland Lobster Tail sauteed & glazed with fragrant garlic butter, soy sauce & mirin, served on toasted brioche & topped with Japanese Tobiko & chopped chives

Potato Nest • 18
Crispy potato nest with sauteed tofu, tossed in a mayo and chilli dressing & finished with sriracha

Half-Shelled Scallops • 9 *(per piece)*
Baked Western Australian scallops coated in a wasabi & citrus butter, finished with a prosciutto crumb

Coffin Bay Oysters • 9 *(per piece)*
Coffin Bay Oysters served with classic mignonette

Entrees

Zucchini Flowers • 29
Stuffed with slow cooked tomato risotto, served with poached pear, honey & finished with a creamy gochujang cheese sauce & grated pecorino

Tuna Crudo • 32
Diced South Australian tuna served with fresh coconut foam & calamansi vinaigrette, with a side of seasame crackers & nori salt

Vanella Burrata • 28
Served with grilled stone fruits, roasted cashews, burnt fortified verdelho honey and topped with a chilli crisp

King Prawns • 35
U8 South Australian king prawns cooked in burnt butter shrimp paste & finished with a miso romesco

Potato Gnocchi • 32
Pan fried potato gnocchi tossed in a yellow curry with sauteed corn and peas, finished with basil

Beef Tartare • 32
Hand cut eye fillet tartare dressed at your table with eshallots, black sesame tahini & pickled daikon, finished with crispy papadums

Sides

Fries • 12
Served with flake salt, chopped parsley & a side of aioli

Seasonal Green Salad • 12
Lightly dressed in a honey mustard vinaigrette

Spring Greens • 15
Seasonal blanched greens, tossed in a citrus oil & finished with nori salt

Mains

Crispy Cauliflower • 42
Fried cauliflower tossed in dakgangjeong sauce, kelp noodle slaw & pangrattato

Market Fish of the Day • 48
Australian Grilled fillet & served with a lemongrass beurre blanc, asparagus & confit cherry tomatoes

Whole Barramundi • 58
Char-grilled Australian Daintree Barramundi served with Singaporean chilli sauce, sauteed gai lan, fried eschallots & Spanish avruga caviar

Marinated Spatchcock • 48
Grilled marinated spatchcock with grilled eggplant salad, finished with a nuoch cham dressing

Pork Chashu • 48
Overnight braised pork belly served with sauteed cabbage, tonkotsu sauce & black garlic oil, topped with nori

Squid Ink Tagliatelle • 42
Squid ink tagliatelle tossed in Fraser Island spanner crab with confit garlic and eshallots, enriched with burnt miso butter foam & finished with prawn oil

Steaks

Riverina Striploin 300g • 68
Grass-fed, with a clean finish & rich umami crust

Wagyu Picanha Rump Cap Tajima MB6 300g • 90
Richly marbled, intensely flavoured

Pinnacle Delmonico Rib Eye 500g • 110
South Australian Rib eye, designed for sharing & rested for maximum tenderness

All steaks served with smashed royal blue potatoes, sauteed cavolo nero, caramelised onions & mushroom yakitori jus

ESCA
á la Carte

A 10% surcharge applies on Sundays & 15% on Public Holidays.

Desserts

Eton Mess • 21
Seasonal fruit mixed with whipped cream, custard & marscapone, topped with meringue & sweet cracker

Paired with Bimbadgen Late Harvest Semillon

Noisette Rocher • 25
Hazelnut mousse with thick chocolate, dipped in dark chocolate with a crushed hazelnut topping, served with katafi, mandarin yuzu gel and vanilla ice cream

Paired with Miso Caramel Espresso Martini

Coconut & Black Sesame Mousse • 18
Coconut and black sesame mousse with candied buckweat, toasted coconut, pandan jelly & calamansi granita

Paired with NV Bimbadgen Fortified Verdelho

Affogato • 18
Vanilla bean gelato, single origin espresso & your choice of Frangelico, Kahlua, Baileys or Jameson

Whisky flights

The Flight Home 38
Lark No1 Symphony, Lark Dark & Lark Peat

The Style of Scotland 35
Glenfiddich 12, Auchentoshan Three Wood & Lagavulin 16

CHEF'S TABLE
120pp

+ Optional paired wines 40pp

Enjoy 4 courses with 8 dishes from our Chefs selected menu for the whole table to enjoy

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