

## BREAD

|   |    |
|---|----|
| Warm Focaccia .....                                   | 12 |
| <i>Sourdough focaccia, olive oil, balsamic</i>        |    |
| Wood roasted pumpkin dip* .....                       | 16 |
| <i>Pumpkin, crème cheese, vadouvan, pepita crunch</i> |    |
| 'Ortiz anchovies'* .....                              | 22 |
| <i>Cantabrian anchovies, malt onions, egg butter</i>  |    |

Served with 'to be frank' bakery sourdough focaccia .....

## ◆ ENTRÉES ◆

|  |       |
|--|-------|
| Crudo* .....   | 25    |
| <i>Raw ike-jime sea bream, peach, turnip, tarragon</i>   |       |
| Mozzarella* .....  | 26    |
| <i>Mozzarella, heirloom zucchini, pine nut dressing</i>  |       |
| Cauliflower* .....                                       | 22/32 |
| <i>Roasted cauliflower, tarator, hazelnut agrodolce</i>  |       |
| Beef tartare* .....                                      | 29    |
| <i>Raw beef, egg yolk, pomme dauphine</i>                |       |
| Country terrine .....                                    | 26    |
| <i>Pork terrine, chutney, caperberry, parsley, toast</i> |       |

## ◆ PASTA ◆

|  |    |
|--|----|
| Rigatoni alla gricia* .....  | 32 |
| <i>Rigatoni alla gricia, smoked pancetta, pepper, pecorino</i>         |    |
| Mushroom Gnocchi .....   | 36 |
| <i>Gnocchi, shiitakes, sheeps milk cheese, walnut pangrattato</i>      |    |
| Mafaldine alla ossobuco .....  | 39 |
| <i>Veal shin, bone marrow, tomato, basil</i>                           |    |
| Spanner crab aglio olio .....  | 48 |
| <i>Fraser Island spanner crab, linguine, garlic, chilli, olive oil</i> |    |

## PRIX-FIXE LUNCH

2 COURSE \$52

2 COURSE + BEVERAGE \$59

\* = AVAILABLE FOR SELECTION

Individual choice of 1 entree or pasta and 1 main per person.  
Available Monday-Friday 12-4pm, for groups of 8 or less.

## MAINS

|  |    |
|--|----|
| Cityfields Cheeseburger* .....   | 28 |
| <i>Wood fired beef patty 250g, bacon relish, cheddar, onion</i><br><i>Add Fries +4</i> |    |
| Gruyere pie* .....   | 36 |
| <i>Potato galette, caramelised onion, mushroom ketchup</i>                             |    |
| Seared beef salad* .....   | 37 |
| <i>Seared beef, tomato, rocket, radish, lentil, peppercorn</i>                         |    |
| Wood roasted chicken* .....  | 36 |
| <i>Chicken, olive oil, lemon, oregano, fennel, wild olives</i>                         |    |
| Niçoise salad* .....   | 39 |
| <i>Grilled trout, beans, potato, olive, tomato, cos, frisee.</i>                       |    |
| Pork schnitzel .....   | 42 |
| <i>Crumbed pork, holstein butter, fennel &amp; kohlrabi salad</i>                      |    |

## WOOD FIRED STEAK

|                          |     |
|--------------------------|-----|
| 250g Porterhouse .....   | 46  |
| 300g Scotch fillet ..... | 66  |
| 600g Chateaubriand ..... | 120 |

Choice of sauce: Café de paris, bordelaise, pepper sauce

## ◆ SIDES ◆

|  |    |
|--|----|
| Garden salad .....   | 14 |
| <i>Sweet &amp; bitter leaves, mint, sorrel, mustard dressing</i> |    |
| Fries .....  | 14 |
| <i>Shoestring fries, smoked garlic aioli</i>                     |    |
| Green beans .....  | 16 |
| <i>Green beans, cipolini onion, salsa verde</i>                  |    |
| Paris mash .....   | 16 |
| <i>Paris mash, bone marrow, jus</i>                              |    |

## SPECIALS

|                                       |    |
|---------------------------------------|----|
| TUESDAY STEAK NIGHT .....             | 35 |
| SUNDAY ROAST .....                    | 34 |
| ROOFTOP BOOZY BRUNCH (WEEKENDS) ..... | 59 |

10% surcharge applies on Sunday's. 15% surcharge applies on Public Holidays.

If you have any specific dietary needs, please inform our team. Please note that we cannot guarantee the absence of cross-contamination.