SNACKS

Sydney Rock Oysters, Red Wine Mignonette | LG, LD, A 6ea
Moule Frites 31
Marinated Olives, Fennel, Garlic, Citrus | LG, LD, VG 14
Fruit De Mer | LG, LD, A 80

Queensland Prawn Roll, Butter Lettuce, Mayo, Milk Bun | A 13ea
Lamb Skewer, Cumin, Yoghurt, Dill | LG 13ea
Crispy Fish Sandwich, Tartare Sauce 24ea

Flatbread, Cultured Butter | V 11
Snapper Crudo, Citrus Crema, Salsa Verde 26

Smoked Cod Roe, Pickled Onion, Flatbread 18
Beef Tartare, Capers, Crisps | LG, LD 28
Burrata, Heirloom Tomatoes, Agrodolce, Pine Nuts | LGO, V 32
Bowl of Chips, Preserved Lemon, Aioli | LG, LD, V 15

Charcuterie Board, Chef's Selection of Cured Meats, Accompaniments | LGO, LD 46

FROM THE GRILL

ALL STEAKS SERVED W. CHOICE OF BERNAISE OR PEPPERCORN SAUCE

Grilled King Prawns, Curry Butter | LG, A 32
250g Porterhouse, Chips | LG, LD 62
250g Rump Cap, Chips | LG, LD 52

SIDES

Farm Leaves, Radish, House Dressing | LG, LD, VG 16
Grilled White Asparagus, Sauce Gribiche, Macadamia Nut | LG, V 22

DESSERT

Fat Elvis · Banana Bread, Peanut Butter Cream, Bacon Brittle 18
Rum Baba, Strawberry, Cream 18
Opera Cake, Coffee, Chocolate, Butter Cream, Almond 16

LITTLE PRINCE WINE

LG - Low Gluten · LD - Low Dairy · V - Vegetarian · VG - Vegan · LGO - Low Gluten Option · LDO - Low Dairy Option · VO - Vegetarian Option · VGO - Vegan Option
Seafood Origin: A - Australian · I - Imported · M - Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens. 15% public holiday surcharge applies.