

BULLION

BAR AND DINING

Miche sourdough and house cultured butter	6/9
Freshly shucked oyster to order, mignonette	6.5ea
Risotto of wild mushroom, mixed grains	24
Tempura zucchini flower stuffed with ricotta, goats' cheese, romesco	24
Tuna tartare, avocado purée, chipotle emulsion, kipfler potato crisps	28
Seared scallops, roasted tomato, dashi jelly, turnip	32
Classic steak tartare, parmesan, brioche croûtes	32
Pan fried gnocchi, basil pesto, walnuts, parmesan, rocket	34
Fraser Island spanner crab linguine, chilli, lemon, garlic, spinach	39
Seared snapper fillet, squid, chorizo, herb salad	45
Duck leg confit, orange puree, mustard greens, jus	42
Steak Frites, 250g pasture fed sirloin, café de paris butter, shoestring fries	39
Lamb rack, smoked eggplant puree, roast tomato, agrodolce, basil	52
Paris mash	12
Shoestring fries, house-made seasoning	10
Rocket, parmesan, candied walnuts, honey balsamic	15
Green beans, anchovies, almonds	12
Charred broccolini, stracciatella, preserved lemon, chilli oil, pepitas	17
The "Rum Hospital" Brioche, peach, salted caramel, macadamia gelato	18.5
Bombe Alaska	18.5
Limoncello semifreddo, hazelnut, torched meringue	18.5
Cheese platter, quince paste, lavosh	24.5

Indicative menu to serve as a guide only

Cashless payments only, Bills to be settled while seated at your table prior to departure