



SNACKS

- Home-Baked Bread, Cultured Butter ^{V VG* DF*} **5.5**
Market-Fresh Sydney Rock Oysters, Citrus Mignonette, Lemon ^{DF GF} **5 each**
Suckling Pig Croquettes, Bread & Butter Pickles, Gribiche Sauce **8 each**
Seared Shark Bay Scallop, Chilli, Orange Butter ^{GF} **10 each**

STARTERS

- Spring Salad, Frisée, Radicchio, Fennel, Grapes, Orange, Ricotta Salata ^{V DF* GF} **18**
Grilled Split King Prawns, Garlic, Chilli, Miso Lime Butter ^{GF} **33**
Burrata, Heirloom Tomato Salad, Vincotto, Olive Oil, Crostini ^{V GF} **28.5**
Beef Tartare, Chives, Garlic Crostini ^{DF GF*} **24.5**
Kingfish Crudo, Jalapeno, Baby Cucumber Olive Oil ^{DF GF} **25**

MAINS

- Rigatoni, Spiced Pork Sausage Ragu, Tomato, Cavolo Nero ^{DF*} **27**
Pan-Seared Barramundi, White Beans, Calabrese Gremolata, Lemon ^{DF GF} **35**
Ricotta Gnocchi, Tomato Passata, Buffalo Mozzarella, Baby Basil ^{V DF*} **24.5**
Chicken Breast Schnitzel, Frisée & Herb Salad, Burnt Caper Butter **28.5**

GRILL

- Roasted Tasmanian 'Roaring Forties' Lamb Rump, Braised Greens, Mustard Sauce ^{DF GF} **46.5**
BBQ Whole Flounder, Pink Peppercorn Sauce ^{DF* GF} **55**
Steak Frites, O'Connor Hanger Steak, Red Pepper & Garlic Butter, Fries ^{DF* GF} **49.5**
New York Strip, O'Connor Sirloin, Cherry Truss Tomatoes, Green Beans, Chats Potatoes ^{DF GF*} **58.5**

SIDES

- View House Salad, Baby Gem, Radicchio, Radish, Shallots ^{V DF GF} **9.5**
Steamed Green Beans, Red Pepper, Chives, EVOO ^{V DF GF*} **9.5**
Crispy Potatoes, Rosemary, Garlic ^{VG DF} **9.5**
Shoestring Fries, Garlic Aioli ^{V DF} **9.5**

V - VEGETARIAN | VG - VEGAN | DF - DAIRY FREE | GF - GLUTEN FREE | * - OPTIONAL

*Please let one of our team members know if you have any dietary requirements, food allergies or intolerances.
Whilst all care is taken in the preparation of all food, traces may still be found. 15% surcharge applies on public holidays.*