

PEREGRIN

ENTREES

Uprising Bakery sourdough, whipped butter, smoked sea salt ^(v, dfo)	5 ea	Oscietra Black Caviar ^(gf, df)	46 bump / 270 tin
Salamander Bay rock oysters, classic mignonette ^(gf, df)	6.5 ea / ½ doz 34	Goose bumps, chilled Grey Goose Vodka, Oscietra Black Caviar bump ^(gf, df)	55 ea / ½ doz 300
Flame roasted ½ shell scallop, miso butter, seaweed crumb ^(s)	8 ea / ½ doz 42		
Stracciatella, charred baby peppers, basil, red wine vinegar, sourdough croutons ^(gfo, v)	17	Charcoal-fired calamari, mint, garlic, tarragon, lemon ^(gf, df)	22
Wagyu beef spring rolls, pickles, cheese, Dijonnaise	18	Charred & split prawns, smoked almond romesco ^(gf, n)	29
Yellowfin tuna, pickled cucumber, sake dressing, red chili, wakame salt, sea grapes ^(gf, df, s)	19	Beef tongue, celeriac remoulade, capers ^(gf, df)	19
		Charred lamb ribs, pomegranate, pepperberry sea salt ^(gf, df)	24

MAINS

Crumbed smoked eggplant, red pepper & smoked almond sauce, basil ^(gf, ve, n)	32	Dry-aged duck breast, parsnip purée, preserved cherries ^(gf)	42
Orecchiette, charred artichoke, stewed peppers, cavolo nero, whipped ricotta, lemon ^(v, veo)	32	Milly Hill Lamb tomahawks, chimichurri, polenta chip, lemon ^(gf, df)	38
Tagliatelle, Moreton Bay bug, tomato, chilli, basil	45	Red Gum Creek sirloin 250gm, chimichurri, potato pavé, lemon ^(gf, df)	36
Market fish fillet, cavolo nero, seaweed butter, lemon ^(gf, dfo, s)	37	Riverine Angus scotch fillet, 350gm, potato pavé, red wine jus ^(gf, df)	55
Charcoal-fired Murray cod fillet, cavolo nero, seaweed butter, lemon ^(gf, dfo, s)	48	Dry-aged sirloin on the bone 500gm, potato pavé, black garlic butter ^(gf, dfo)	85
Free range chicken breast, peperonata, polenta chip ^(gf, df)	35	Wagyu MBS 6+ rump cap 300gm, potato pavé, red wine jus ^(gf, df)	70

FEASTS

Scorched sugarloaf cabbage, red pepper sauce, currants, smoked almond dukkah ^(gf, ve, n)	42	Free range chicken, guindilla peppers ^(gf, df)	48
Charcoal-fired whole barramundi, seaweed butter, smoked sea salt ^(gf, dfo, s)	58	Charcoal roasted porchetta, preserved blood plums ^(gf, df)	88
Charcoal roasted king crab, chilli, lemon butter ^(gf, dfo)	79	Milly Hill lamb shoulder, charred lemon, scorched rosemary ^(gf, df)	75
		1kg Grainge Angus T-bone, black garlic butter ^(gf, dfo)	120

SIDES

Herb garden salad, chardonnay vinaigrette ^(gf, ve)	12	Triple cooked potatoes, roasted garlic butter ^(gf, v, veo)	12
Roasted Brussels sprouts, goat's cheese, lardons ^(gf, dfo)	16	Chips, Tasman sea salt, aioli ^(gfo, df, v)	12
Charred broccolini, toasted almonds, parsley butter, crispy garlic ^(gf, v, veo, n)	14		

TASTE OF PEREGRIN

80 per person - min. 2 people

Stracciatella, charred baby peppers, basil, red wine vinegar,
sourdough croutons ^(gfo, v)

Yellowfin tuna, pickled cucumber, sake dressing, red chilli, wakame salt,
sea grapes ^(gf, df, s)

Beef tongue, celeriac remoulade, capers ^(gf, df)

Orecchiette, charred artichoke, stewed peppers, cavolo nero,
whipped ricotta, lemon ^(v, veo)

Market fish fillet, cavolo nero, seaweed butter, lemon ^(gf, dfo, s)

Red Gum Creek sirloin, chimichurri, potato pavé, lemon ^(gf, df)

Charred broccolini, toasted almonds, parsley butter, crispy garlic ^(gf, v, veo, n)

Chips, Tasman sea salt, aioli ^(gfo, df, v)

Scorched treacle & vanilla pudding, butterscotch, wood-fired almonds ^(gf, v, n)

FEASTING MENU

85 per person - min. 6 people

Flame roasted ½ shell scallop, miso butter, seaweed crumb ^(s)

Stracciatella, charred baby peppers, basil, red wine vinegar,
sourdough croutons ^(gfo, v)

Wagyu beef spring roll, pickles, cheese, Dijonnaise

Scorched sugarloaf cabbage, red cabbage sauce, currants,
smoked almond dukkah ^(gf, ve, n)

Free range chicken, guindilla peppers ^(gf, df)

Charcoal roasted porchetta, preserved blood plums ^(gf, df)

Herb garden salad, chardonnay vinaigrette ^(gf, ve)

Triple cooked potatoes, roasted garlic butter ^(gf, v, veo)

Lemon myrtle polenta cake, lemon sorbet, pistachio ^(gf, v, n)

gf - gluten free | df - dairy free | v - vegetarian | ve - vegan | n - nuts | s - sesame | o - option

Please advise of any allergies or intolerances - all food is prepared in a kitchen containing nuts, shellfish, gluten, dairy & soy product. Whilst all reasonable efforts are taken, we cannot guarantee that our food will be allergen free.

Card transaction surcharge applies to all EFTPOS & credit card purchases. 10% surcharge on public holidays.