PEREGRIN

ENTRÉES

Uprising Bakery sourdough, whipped butter, smoked sea salt (gfo, dfo, v)	5 ea
Sydney rock oysters, classic mignonette (gf, df, a)	8 ea / ½ doz 42
Flame-roasted ½ shell scallops, miso butter, seaweed crumb (gf, a)	9 ea / ½ doz 44
Wagyu beef spring rolls, pickles, cheese, special sauce	20
Tuna crudo, pickled eschalot, horseradish, capers, Pukara Estate olive oil (gf, df, a)	24
Charred king prawns, garlic & herb butter, chimichurri, lemon, chilli (gf, a)	30
Oscietra black caviar bump (gf, df, i)	46 bump / 270 tin
Goose bumps, chilled Grey Goose Vodka, oscietra black caviar bump (gf, df, i)	55 ea / ½ doz 300
Grilled octopus, fennel, eschalot, pomegranate, macadamia romesco (gf, df, n, a)	27
Stuffed Kousa zucchini, quinoa, currants, mint, pine nuts (gf, ve, n)	22
Charcoal-fired calamari, mint, garlic, tarragon, lemon (gf, df, a)	24
Charred lamb ribs, pomegranate, pepper berry sea salt (gf, df)	28

MAINS

Lumache, charred bullhorn pepper, zucchini, whipped goats cheese, pangrattato (gfo, v, veo)	36
Moreton Bay bug tagliatelle, tomato, chilli, basil (gfo, dfo, a)	52
Market fish fillet, charred broccolini, seaweed butter (gf, dfo, a)	39
Murray cod, charred broccolini, seaweed butter (gf, dfo, a)	59
Free-range chicken breast, charred green beans, pan jus (gf, dfo)	36
Charcoal-roasted lamb cutlets, Puy lentils, guanciale crumbs (gf, df)	46
Black onyx wagyu rump (5+) 250gm, potato pavé, chimichurri, lemon (gf, df)	38
Grain-fed scotch fillet 350gm, potato pavé, red wine jus (gf, df)	59
Chef's signature grill - Wagyu rump, lamb cutlet, Moreton Bay Bug, garlic butter, potato pavé, chimichurri, red wine jus (gf, dfo)	78

FEASTS

Miso-glazed eggplant, almond dukkha, pomegranate, arugula (gf, ve, n)	39
Char-grilled lemon sole, peppercorn, garlic butter (gf, dfo)	42
Free-range pork tomahawk, peach glaze (gf, dfo)	68
Free-range whole chicken, guindilla peppers (gf, dfo)	48
Milly Hill lamb shoulder, charred lemon, scorched rosemary (gf, df)	96
1kg black angus t-bone, café de Paris butter (gf, dfo)	139

SIDES

Shaved zucchini & squash, baby capers, lemon vinaigrette (gf, df, ve)	15
Heirloom tomatoes, basil, pulled mozzarella, aged balsamic, Pukara Estate olive oil (gf, v)	16
Triple-cooked potatoes, roast garlic butter (gf, v, veo)	13
Herb garden salad, chardonnay vinaigrette (gf, df, ve)	13
Chips, aioli (gfo, df, v, veo)	14

TASTE OF PEREGRIN

89 per person - min 2 people

Sydney rock oysters, classic mignonette (gf, df, a)

Tuna crudo, pickled eschalot, horseradish, capers, Pukara Estate olive oil (gf, df, a)

Charred lamb ribs, pomegranate, pepper berry sea salt (gf, df)

Black onyx wagyu rump (5+) 250gm, potato pavé, chimichurri, lemon (gf, df)

Market fish fillet, charred broccolini, seaweed butter (gf, dfo, a)

Lumache, charred bullhorn pepper, zucchini, whipped goat cheese, pangrattato (gfo, v, veo)

Shaved zucchini & squash, baby capers, lemon vinaigrette (gf, df, ve)

Chips, aioli (gfo, df, v, veo)

Orange & almond cake, lemon-lime sorbet, pistachio crumb (gf, df, v, n)

FEASTING MENU

95 per person - min 6 people

Wagyu beef spring rolls, pickles, cheese, special sauce

Stuffed kousa zucchini, quinoa, currants, mint, pine nuts (gf, ve, n)

Flame-roasted ½ shell scallops, miso butter, seaweed crumb (gf, a)

Miso-glazed eggplant, almond dukkha, pomegranate, arugula (gf, ve, n)

Free-range whole chicken, guindilla peppers (gf, dfo)

Milly Hill lamb shoulder, charred lemon, scorched rosemary (gf, df)

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

Triple-cooked potatoes, roast garlic butter (gf, dfo, v, veo)

Orange & almond cake, lemon-lime sorbet, pistachio crumb (gf, df, v, n)

gf - gluten free | df – dairy free | v - vegetarian | ve - vegan | n – nuts | o – option
seafood origin
a - Australian | i - Imported | m - Mix

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.
15% surcharge on public holidays.