

APERITIF

<u>Perrier Jouët 'Grand Brut'</u>	26
Épernay, France NV	
<u>Aperol Spritz</u>	16
<u>0.0 Proof Espresso Martini</u>	12

BREAD

<u>Fresh Sourdough</u>	5
Mission Sourdough by Sonoma Bakery, Cultured Tasmanian Salted Butter	

MORSELS

<u>Sydney Rock Oysters</u>	Half 27 Dozen 54
Served with Lemon, Shallot Mignonette	
<u>Oven Roasted Abrolhos Island Scallop</u>	Each 8
Abrolhos Islands, WA Orange and Chilli Butter, Chives	

RAW STARTERS

<u>Cold Smoked Beetroot</u>	22
Buffalo Curd, Pine Nuts, Chive, Puffed Rice	
<u>Kingfish Ceviche</u>	26
Spencer Gulf, SA Nectarine, Jalapeno, Chives	
<u>Classic Beef Tartare</u>	24
Riverine, NSW Tabasco, Yolk, Gaufrette Potato	
<u>Fruits De Mer</u>	80
A Selection Of Locally and Sustainably Sourced Seafood	

HOT STARTERS

<u>Zucchini Flower Fritti</u>	18
Buffalo Ricotta & Pecorino, Romesco	
<u>Grilled Skull Island Prawns</u>	29
Gulf Of Carpentaria, QLD Prawn Butter, Cherry Tomatoes	

MAINS

<u>Cauliflower Steak</u>	32
Brown Butter, Capers, Lemon, Walnut, Parsley	
<u>Hiramasa Kingfish</u>	42
Spencer Gulf, SA Sautéed Cabbage, Smoked Fish Broth	
<u>Crispy Skin Wild Barramundi</u>	45
Kakadu, NT Sauce Vierge, Confit Potato	
<u>Lamb Rump</u>	42
Cowra, NSW Roasted Garlic, Baby Turnips	
<u>Suckling Porchetta</u>	40
Byron Bay, NSW Crackling, Nashi Pear	

FROM THE GRILL

<u>"I Only Have a Minute" Steak</u>	38
2GR Full Blood Wagyu MBS 9+, Mudgee NSW Smoked Bone Marrow Butter, Rocket	
<u>New York Striploin</u>	52
Westholme Wagyu, MBS 5+, Rolleston, QLD, 220g Striploin	
<u>Scotch Fillet</u>	58
Brooklyn Valley MBS 3+ Gippsland Valley, VIC, 350g Smoked Bone Marrow Butter	

FOR 2 TO SHARE

<u>Swordfish Cutlet</u>	89
Mooloolaba, QLD, 600g Pico De Gallo	
<u>Côte De Beouf</u>	200
2GR Full Blood Wagyu MBS 9+, Mudgee NSW, 800g Butter Lettuce, Shoestring Fries, Béarnaise	

SIDES

<u>Oak Lettuce, Radish, Vinaigrette</u>	10
<u>Charred Broccolini, Pecorino, Smoked Almonds</u>	14
<u>Spring Bean Salad, Broad Beans, Peas, Sugar Snaps</u>	12
<u>Duck Fat Potatoes, Rosemary Salt</u>	11
<u>Shoestring Fries</u>	11
<u>Truffle Mac and Cheese</u>	16

SWEETS

<u>Gowings Coconut</u>	18
Coconut Mousseline, Passionfruit, Roasted White Chocolate	
<u>Madagascar Vanilla Crème Brûlée</u>	18
Sablé Breton	
<u>Valrhona Chocolate Mousse</u>	19
Honeycomb, Custard	
<u>Gowings Signature Cheesecake</u>	19
Strawberry Compote	
<u>Affogato</u>	12
Vanilla Bean Ice Cream, Espresso	
<u>Add Spirit</u>	18

CHEESE

<u>Holy Goat La Luna</u>	17
Goat, Sutton Range, VIC	
<u>Charleston Jersey Brie</u>	16
Cow, Woodside, SA	
<u>Pyengana 12 Month Cheddar</u>	16
Cow, Pyengana, TAS	
<u>Choice of 3</u>	29
Served with Malfroy's Honeycomb, Toasted Sonoma Fruit Bread & Lavosh	

GOWINGS
BAR & GRILL

Head Chef: Harrison Tagg

Surcharges of 0.8% will apply on any credit card.
A 10% service charge applies to groups of 8+ guests