

APPETISERS

Freshly Shucked Rock Oyster Sydney Rock, Appellation - Merimbula NSW served with champagne and kelp mignonette	7ea	Freshly Shucked Pacific Oyster Royal Miyagi, Franklin Harbour - TAS served with champagne and kelp mignonette	7ea
Smoked Salmon Crumpet Wild caught hot smoked salmon, organic olive oil, dill and creme fraiche on a buckwheat crumpet	18	Baker D. x Evra ParkerHouse Roll Served w house-made butter and ricotta cheese	12
Crudo of the Sea Yellowtail kingfish, albohros scallop and atlantic salmon, with creme fraiche and Yarra Valley caviar	36	Vitello Tonnato Milk-fed veal, thinly sliced, served with our house-blended tuna sauce and capers	32
WSA Raw Yellowfin Tuna Tuna dashi, native finger lime, cucumber and rice vinegar	34	CopperTree Farms Steak Tartare Raw steak tartare, ceremonial soy sauce and salted anchovy	30
Ossetra Caviar / Anna Dutch (30g) W Crumpets, creme fraiche and smoked salmon condiment	140	Albohros Island Scallop “Rockefeller” cider and champagne stock, combined with parsley lemon juice and panko breadcrumbs	12ea

ENTREES

Fritto Misto Di Mare Crispy southern calamari and rooftop farm vegetables with fresh lemon and tartare sauce	28	Cou Farci Aylsebry duck ‘sausage’ with jus gras and Maraschino cherry	26
Western Australian Marron Risotto With Vialone Nano, semifino rice, refined stock of marron, pastis and saffron	38/48	Crispy Fried Quail w sauce gribiche, chardonnay vinaigrette and soft herbs	24
Sweet Corn Agnolotti Seasonal sweet farm corn and sage puree with blanc de blancs beurre blanc	36/46	Farm Salad Organic soft egg, warm potato, cucumber, garden herbs and sherry vinaigrette + olasagasti anchovies / 11	22

THIS WEEKS SPECIAL

Spanner Crab Pasta
Mafaldine pasta, organic chilli, lemon, garlic
parmigiano reggiano, organic egg yolk and soft garden herbs

42

elements +
caviar 30 seared foie gras 25 truffle 25

Please inform your waiter of any dietary requirements or allergies.
15% surcharge on public holidays. Please note a credit card surcharge will apply on all transactions.

MAINS

BlueReef Coral Trout Fillet Grilled and served with southern squid cacciatore OR caper beurre blanc	49	Wombeyan Caves Bresse Chicken Pasture-raised and crown-roasted, served with chestnut mushrooms and vin jaune	38
Pan-Roasted Murray Cod With sauce au poivre blanc	48	Talgai Pasture-Raised Lamb Cutlets Lightly breaded, served with celeriac remoulade	46
Fresian Sirloin (300g) Grassfed CopperTree Farms Sirloin	48	Petite Fillet (180g) Dry-aged, Hereford CopperTree Farms Fillet	52
Sirloin on the Bone (400g) Pasturefed dry-aged CopperTree Farms Sirloin	52	Blackmore Wagyu (300g) Rationfed Sirloin - Manhattan Cut	198
Bone-In Ribeye (800g) CopperTree Farms, Dry-Aged Fresian Rib-Eye	120	Dry-Aged Chateaubriand (600g) Grassfed, CopperTree Farms Chateaubriand	128

accompaniments + with compliments
mushroom sauce peppercorn sauce bearnaise chimichurri bordelaise
house mustards

SIGNATURE

(limited availability)

Woombeyan Caves, Aylsebry Duck With fermented plum and organic soy sauce	118	BlueReef Coral Trout Fillet pan roasted w pippies and provincial “XO” butter	110
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elements +
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ROOFTOP GARDEN AND MARKET

Evra Organic Mixed Leaf Salad With rooftop-garden herb medley and Evra’s signature vinaigrette	16	Steamed Fioretti & Broccolini Dressed in lemon juice and organic extra virgin olive oil	16
Mash Potato Creamy mash of Mozart Potatoes and grass-fed butter	12	French Fries Cooked in tallow, finished with Tasman sea salt	18
Organic Rooftop Vegetables Heirloom carrots, turnip	20	Potato Dauphinoise Layered potato with aged comte and caramelised onion	18