

shoestring fries, rosemary + pink peppercorn salt	6
house made sourdough, whipped nut brown butter	2 per piece
mixed olives, marinated, warmed	10
pacific oyster (a), preserved lemon mignonette	5 each
wagyu beef croquette, truffle aioli	4.50 each
choux, cheese custard, jamon	4.50 each
sourdough tart, tuna (a) tartare, dill crème fraîche	4.50 each
smoked cods roe (a), rye lavosh, chives	18
chicken liver parfait, rhubarb + sultana chutney, sourdough crisps	18
two cheeses, quince jam, fruit, fresh sourdough, sourdough crisps	22
grilled asparagus, roasted duck, tofu cream, hot honey, sesame crunch	26
ricotta + pecorino agnolotti, corn, bbq onions, pinenuts, garlic oli	28
citrus cured kingfish (a), buttermilk, cucumber, apple, green chilli verde	27
saffron poached chicken, cashew cream, pickled carrot + apricot, capers	27
ricotta gnocchi, cauliflower, spinach, nettle pesto, hazelnuts, parmesan	42
flathead fillets (a), white asparagus, velouté, broad beans, leeks, watercress	48
lamb rump, pea puree, fondant potato, baby peas, bacon, cos, mint	48
hanger steak, soubise, roasted carrot xo, potato fritts, fried parsley	50
rocket, apple, fennel	10
roasted broccolini, whipped fetta, lemon pangrattato	12
new season potatoes, creamy mustard + parsley	12
strawberries, burnt meringue, chantilly cream, shortbread, jelly, pink peppercorn	18
local honey semifreddo, blood orange, marmalade, wattleseed + macadamia crumble	18
affogato al caffè vanilla gelato, classic muscat, espresso	18

most dietaries can be catered for, though we cannot guarantee dishes do not contain traces of nuts, seafood & other allergens.
 seafood provenance: (a) australian | (i) international. 15% surcharge applies on public holidays.