

TEMPORADA

Temporada Sourdough, House Cultured Butter 3.5

Oysters

Natural or Wood-Grilled

Sydney Rock, Wapengo Organic, Lake Wapengo NSW

Sydney Rock, Tathra Oysters, Nelson's Lake NSW

Half Dozen/Dozen 30/60

Marinated Olives 6

Sardine on Toast, Roast Garlic & Crème Fraiche 6 ea

Fried Mushroom Bun, Mushroom Ketchup, Aioli 6 ea

Chef's Set Menu \$75pp

Burrata, Confit Lemon, Fennel Caponata, Curry Leaves 22

Diced Raw Beef, Tahini, Salted Daikon, Fermented Hot Sauce 22

Cured Bonito, Pickled Mushrooms, Sansho Pepper 24

Grilled Wagyu Intercostals, Salsa Negra, Lime (2pc) 22

Grilled Spencer Gulf King Prawns, Miso Butter, Pickled Fennel 30

Roast Chestnuts, Cippolini Onions, Rye Crumb, Smoked Potato 24

Grilled Whole Calamari, Romesco, Mallorquina, Almonds 26

Goat's Cheese Tortellini, Lentils, Black Garlic, Radicchio 26

Grilled Spatchcock, Brussels Sprouts, Bread Sauce 34

Steamed Mulloway Fillet, Charred Lettuce, Vermouth Butter Sauce 36

Roast Duck Breast, Grilled Beetroot, Orange, Vanilla 36

600g Grass Fed T-Bone Steak, Chimmi Churri,
Roast Carrots 75

Leaf & Herb Salad 8

Grilled Broccolini, Bagna Cauda, Breadcrumbs 12

Potato, Leek & Bacon Gratin 12

Strawberries, Mascarpone Cheesecake, Strawberry Sorbet,
Prosecco Jelly 16

Caramelised White Chocolate Delice, Burnt Meringue, Mandarin 16

Lemon Poppy Seed Cake, Lemon Verbena Mousse, Lemon Sorbet 16

Selection of 3 Cheeses, Fig Paste 24