

Good Evening,

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## Entrées

Charred octopus, soffritto, pickled radish, black garlic	\$18
Salmon pastrami, blood orange, fennel, burrata	\$19
Beef or tomato tartare, truffle, fermented hot sauce, egg	\$18
Freekah, farro, barberries, smoked almonds, fava beans	\$18

## Mains

Confit Chicken Maryland, Israeli couscous, boudin blanc, jus gras	\$33
Porcini gnocchi, fungi ragu, goats cheese shanklish, sunchoke	\$32
Market fish cottochio, braised kale, tua tua's, cumin, crusty sourdough	\$33
Aged 350g ribeye, heirloom carrots, whipped bone marrow, jus	\$34

## Sides

Celeriac, nashi pear, rocket, watercress, truffle	\$10
O.G.B Mash	\$10
Seasonal vegetables	\$8

## Desserts

Raspberry Bombe Alaska	\$15
Feijoa's, almonds, rhubarb, mascarpone	\$15
Profiteroles, creme patisserie, hokey pokey, crisp, pineapple	\$15
Vanilla panna cotta, pinot plums, pistachio	\$15
Vanilla ice cream, espresso, frangelico	\$13
Cheese Board	\$35

