

housemade sourdough focaccia - roasted garlic olive oil		4pp
fresh wallis lake oysters - natural	1/2 d - 20	d - 36
- tomato water	1/2 d - 24	d - 42
- n'duja butter	1/2 d - 26	d - 44
gilda: anchovy - roasted capsium - olive - guindilla pepper - romesco		5ea
crudo: fresh local snapper - spring onion - finger lime - buttermilk - puffed rice		9ea
crostone: toast - chive butter - beef marmalade - housemade pickle		9ea
croquette: kimchi - fontina		6ea
zucchini flowers - aborio rice - lemon - herbs		7ea
fresh local lobster - celery - ugb milk bun		15ea
shaved mortadella - cacciatorini piccante - housemade pickles - guindilla		22
halloumi - pomegranate molasses - pomegranate		16
padron peppers - cashew cream		14
local school prawns - marie rose		18
ravioloni - asparagus - housemade ricotta - burnt honey - oregano		28
pappardelle - lamb - cacio e pepe - charred lemon		32
galette: dutch carrot - maple - orange - nigella seeds		26
tasmanian salmon - tahini - almond - buffalo yoghurt - herbs		35
spatchcock - buttermilk - pepper - pineapple salsa verde		32
150-day grain fed scotch fillet - bone marrow - pickled oyster mushroom - chive oil		48
salt & vinegar sourdough potato scallop - chive crème fraîche		12
heirloom tomato - peach - sumac - raspberry vinaigrette		16
+ fresh buffalo mozzarella		12
leaf & herb - vinaigrette		12
housemade vanilla gelato - honeycomb - espresso		14
+ frangelico		19
housemade mascarpone gelato - strawberries - watermelon granita - strawberry gum meringue		18
50g la campagnier - cherry compote - housemade lavosh		14