

A LA CARTE MENU



Small

Olives • Warm Green Olives, Rosemary, Orange	7
Bread & Butter • Homemade Roll or House Baked Soft Pretzel, Whipped Smoked Butter	8
Carpaccio • Semi Cured Beef Tenderloin, Porcini Ketchup, Fresh Black Berry, Fried Native Salt Bush	22
Appellation Oysters • Cucumber, Elderflower Liquor, Finger Lime, Cracked Pepper	6ea
Tuna • Sliced Raw Tuna, Homemade Ketchup, Cucumber & Jalepeno Salad, Seaweed Popcorn	26
Burrata Cheese • 'Vannella' Burrata, Heirloom Tomato, Soy Bean Sauce, Green Shallot	26
Crumpet • Mini Crumpet, Whipped Butter, 'Cantabrico' Anchovy	7ea
Porchetta • Homemade 3hr Slow Cooked Pork Belly, Pickled Piparra Chillies, Mini Grissini	18
Confit Tomato • Confit Cherry Truss Tomatoes, Herb Ricotta, Black Lime Powder, Fried Basil	19
Octopus Donut • Fried Octopus Donut, Bonito Mayonnaise	25
Croquette • Smoked Ham, Green Pea, Feta Cheese, Herb Mayonnaise	7ea
Artichoke • Greek Style Globe Artichoke, Ajo Blanco Sauce, Homemade Teriyaki, Almond	19
Mussels • Smokey Harissa Mussels, Confit Garlic Puree, Charred Homemade Bread, Preserved Lemon	24

Large

Risotto • Sweet Pea Puree, Fava Bean, Sour Cream, Dill	35
Pasta • Blue Swimmer Crab, XO Butter Sauce, Shallot	47
Homemade Gnocchi • Kimchi Cream Sauce, Pancetta, Nori Rice Paper Crisp, Watercress	38
Market Fish • Roasted 'Granny Smith' Apple, Green Peppercorn Sauce, Broccolini	34
Lamb • Rump Cap, Carrot Puree, Couscous, Heirloom Carrot, Shallot, Jus	48
Pork Belly • Slow Cooked Pork, Sticky Pineapple Glaze, Bok Choy, Toasted Macadamia & Coconut, 5 Spice Pork Jus	42
Spatchcock • Salt Spiced ½ Spatchcock, Roasted Potato, Capers, Lemon & Parsley Butter Sauce, Gremolata	51
3+ Rib Eye Steak 800g • Mixed Seasonal Vegetables, Chimichurri, Mustard	160

Sides

Beetroot • Roasted Beetroot, Creme Fraiche, Almond, Dill Oil	14
Zucchini • Roasted Zucchini, Cannellini Bean & Tahini Cream, Dukkah, Nduja Oil	14
Salad • Mix Leaf Lettuce, Radish, Dijon & Apple Cider Vinaigrette	12
Potatoes • Triple Cooked Fried Potatoes, Homemade Gravy	14