

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
Tartare • Beef Tartare, Chicken Pate, Blueberry Gel, Fresh Blackberries, Almond Crumb	20
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, Homemade Chilli Oil, Roasted Capsicum, Shallots	26
Crumpet • Mini Crumpet, Whipped Butter, 'Cantabrico' Anchovy	7ea
Porchetta • Homemade 3hr Slow Cooked Pork Belly, Pickled Piparra Chillies, Mini Grissini	18
Zucchini Flower • Beer Battered Zucchini Flower, Whipped Zucchini Ricotta, Chilli Oil	16
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	25
Empanada • Calamari, Hot Smoked Chorizo, Squid Ink	11ea

Large

Risotto • Sweet Pea Puree, Fava Bean, Sour Cream, Dill	35
Pasta • Blue Swimmer Crab, XO Butter Sauce, Shallot	47
Homemade Gnocchi • Burnt Butter, Asparagus, Jamon	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 • 3hr Brined Pork, Mango & Papaya Thai Salad, Avocado, Plum & Yuzu Sesame	42
Quail Deep Fried • Deboned Whole Quail, Camembert Cheese Filling, Fresh Asparagus & Celery Salad, Miso Beurre Blanc	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