

CITRUS & THYME MARINATED OLIVES <sup>VE, GF</sup>	8
APPELLATION OYSTER, TOMATO CONSOMMÉ GRANITA, SHERRY VINEGAR PEARLS <sup>GF</sup>	5 <sup>EA</sup>
PORK JOWL CROQUETTE, FENNEL GEL, ORANGE PINEAPPLE RELISH	8 <sup>EA</sup>
ANCHOVY ON FRIED BREAD, GRIBICHE, CHIVES	9 <sup>EA</sup>
PAN SEARED ABROLHOS SCALLOP, TOSTADA, MOJO ROJO <sup>GF</sup>	10 <sup>EA</sup>
MORTON BAY BUGS, BRIOCHE ROLL, PICKLED QUKES, YUZU MAYO	18 <sup>EA</sup>
WAGYU BRESAOLA MBS 9+, CAPERBERRIES <sup>GF</sup>	23
TROUT CEVICHE, FRESH CHILLI, AVOCADO SORBET <sup>GF</sup>	24
BRAISED LEEKS, STRACCIATELLA, CHIVE OIL <sup>V, GF</sup>	17
HIBACHI GRILLED OCTOPUS, NDUJA, AGRODOLCE, SQUID INK AIOLI <sup>GF</sup>	28
HONEY BAKED CARROTS, HARISSA SPICED YOGHURT, WALNUTS <sup>VEO, GF</sup>	17
KIPFLER POTATOS, HORSERADISH CREME FRAICHE, CAPERS <sup>VEO, GF</sup>	18
MISO ROASTED PUMPKIN, MACADAMIA CREME, MAPLE DRESSING <sup>VE, GF</sup>	22
CONFIT DUCK, CAULIFLOWER PUREE, DAUPHINOISE, JUS <sup>GF</sup>	32
DARK CHOCOLATE CARAMEL TART, SEA SALT ICE CREAM <sup>V</sup>	16
PANDAN PANNA COTTA, GINGER ICE CREAM, COCONUT FLAKES <sup>GF</sup>	16
SELECTION OF CHEESE, HOUSE MADE QUINCE, GRAPES, LAVOSH <sup>GFO</sup>	30
CHEFS SELECTION (SHARING STYLE SET MENU, MINIMUM 2 PEOPLE)	75 <sup>PP</sup>

GF – GLUTEN FREE  
 GFO – GLUTEN FREE OPTIONAL  
 V- VEGETARIAN  
 VE - VEGAN  
 VEO – VEGAN OPTIONAL