

YOUNG'S

Spelt Focaccia Passata Butter Thyme Salt (3PCS)	10
House Pickle Plate	10
Burrata Aleppo Pepper EVOO	18
Prosciutto San Daniele 60g	20
Nduja Salted Ricotta Aged Balsamic	16
Whipped Cod Roe Crispy Chilli Oil	12
Oyster Fennel Mignonette Cucumber	6 each
Potato Blini Aioli Chives Caviar	8 each
Croque Monsieur Croquette B&B Pickle	8 each
Panzerotti Caramelized Shallot Taleggio Mortadella	8 each
Heirloom Tomato Pickled Strawberry Salsa Bianca Macadamia	24
Tuna Carpaccio Crème Fraiche Olive Wild Garlic	28
Tempura Moreton Bay Bug Sorrel Sauce Soft Herbs	36
Vitello Tonnato Hazelnut Caper Flat Leaf Rocket	32
Agnolotti Bitter Greens Ricotta Pine Nut Fermented Chilli	36
Calamarata Calamari Ragu Vongole Cherry Tomato Gremolata	38
Pappardelle Duck & Cocoa Ragu Marjoram	39
Braised Mushrooms Macadamia Curd Sugarloaf Pangrattato	36
Snapper Fillet Beans Charred Baby Leeks Vermentino Sauce	45
Barbequed Chicken Fregola Mustard Greens Grappa Jus	48
Chargrilled 350gr Hopkins River Rump Cap Mustard Jus	65
Romaro Farms Leaf Salad Shallot Balsamic	12
Crushed Fried Young Potatoes Salt & Vinegar	14
Cime di Rapa Garlic Chilli	16

YOUNG'S

CHEF'S SELECTION

\$85 per person

TO SHARE

Spelt Focaccia | Passata Butter | Thyme Salt

Seasonal Pickle Plate

Croque Monsieur Croquette | B&B Pickle

Nduja | Salted Ricotta | Aged Balsamic

Heirloom Tomato | Pickled Strawberry | Salsa Bianca

Vitello Tonnato | Hazelnut | Caper | Flat Leaf Rocket

Calamarata | Calamari Ragu | Vongole | Tomato | Gremolata

Barbequed Chicken | Fregola | Mustard Greens | Grappa Jus

Upgrade To Hopkins River Rump Cap instead of Chicken + \$10 per person

Romaro Farms Leaf Salad | Shallot | Balsamic

Crushed Fried Young Potatoes | Salt & Vinegar

Add a cheese course +\$10 per person

Rhubarb Tart | Mascarpone