



Autumn, à la carte

To begin

Mixed Marinated Mt Zero Olives	10
Sydney Rock 'East 33' Oysters, Lemon & Mignonette / add Salmon Roe	7ea/9ea
Tempura Zucchini Flower, Ricotta, Burnt Honey / add Cantabrian Anchovy	6ea/8ea
Preserved Bonito, Green Olive, Guindilla Pepper & Lemon 'Gilda	8ea
Fiore Bakery Spelt Sourdough & Cultured Butter	5ea
Whipped Wagyu Fat, Shio Kombu & Chive Crumpet	10ea

Entree

Fried Goldstreet Jersey Cow 'Halloumi', Black Fig, Barrel Aged Maple, Parsley	30
Marinated Musset Farm Mushroom, Skordalia, Confit Yolk, Lemon Thyme	26
Spencer Gulf Kingfish Crudo, Buttermilk Vinaigrette, Cime Di Rapa, Green Pepper	31
Wagyu Beef Tartare, 'Caesar' Dressing, BBQ Shishito Pepper, Potato Crisps	28
Hand Rolled Potato Gnocchi, Parmesan Fonduta, Prosciutto Crudo, PX Vinegar	32

Main

Roast Hispi Cabbage, Red Miso, Burnt Apple, Macadamia & Yuzu Furikake	39
Aquna Murray Cod, Sweetcorn 'Polenta', Sambal Matah, Green Onion, Curry Leaf	58
Garlic & Honey Roasted Spatchcock & Sauce Vin Jaune	48

From the Grill

Dry Aged Pork Neck, Red Pepper Chermoula, Pineapple, Guindilla Pepper	45
SA Calamari, Arroz Negro, Tomatillo Salsa, Lemon	40
Black Opal MB6+ Wagyu Chuck Tail Flap (VIC/TAS) 200gm	56
Black Opal MB6+ Wagyu Rump Cap (VIC/TAS) 250gm	68
Jacks Creek MB4 Bone in Dry Aged Sirloin (Upper Hunter NSW) 600gm	105
Stockyard Long fed MB3+ Rib eye (Darling Downs QLD) 800gm	155

Sides

Seasonal Mixed Leaf Salad, Sherry Dressing, Pecorino	12
Grilled Broccolini & Roasted Sesame	15
Shoestring Fries, BBQ Salt, Whipped Soy	14

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