

TEMPORADA

Temporada Sourdough, House Cultured Butter	4	Kangaroo Tartare, Beetroot, Smoked Yoghurt Sorbet	24
Oysters		Hiramasa Kingfish Ceviche, Lemonade Fruit, Kaffir Lime, Avocado	24
Natural or Wood-Grilled, Black Pepper & Lime Dressing		Grilled Octopus, Aioli, Black Vinegar Chilli Oil Dressing	24
Sydney Rock, Signature Oysters, Merimbula, NSW		Grilled Buffalo Halloumi, Brown Butter, Hazelnuts, Confit Lemon	24
Sydney Rock, Pambula Oyster Co, Pambula, NSW		- With Terra Preta Truffle	39
Half Dozen/Dozen	30/60	Globe Artichokes, Wheatberries, Peas, Goat's Cheese	28
Marinated Olives	6	Fried Quail, Pickled Chilli, Parmesan, Salsa Negra Mayonnaise	28
Ortiz Anchovy on Toast, Grilled Blood Orange and Radicchio	8 ea	Parsnip Ravioli, Apple, Brown Butter, Pain d'épices	26
Braised Pork Belly Roll, Master Stock, Zucchini Pickles	10 ea	Grilled Spanish Mackerel, Black Barley, Pine Nuts, Bonito Dashi	36
Four Cheese & Black Truffle Toastie	10 ea	Crumbed Veal Cutlet, Walnut Pesto, Black Garlic, Pickled Walnuts	45
		- With Terra Preta Truffle	60
		Grilled 250g Wagyu 9+ Rump, Chimmi Churri, Potato Puree	45
		Leaf & Herb Salad	8
		Grilled Cos Lettuce, Pistachio Pesto, Herbs	10
		Cauliflower & Saffron Gratin, Currants, Sesame Seeds	12
		Roast Cabbage, Buttermilk Dressing, Almonds, Pickled Onions	12
		Malt Panna Cotta, Poached Cumquats, Red IPA Granita	16
		Black Sesame & White Chocolate Custard, Yuzu, Nougatine	16
		Jasmine Rice Pudding, Raspberries, Almond Praline, Rhubarb	16
		Selection of 3 Cheeses, Fig Paste	24
Chef's Set Menu \$80pp			