

**Chefs Set Menu / 80 pp**

**- With Oysters / 88 pp**

**Temporada Sourdough, House Cultured Butter / 5**

**Sydney Rock Oysters, Pambula Oyster Co, Natural or Wood Grilled / 5 ea**

**Chicken Liver Parfait, Lavosh, Fig Paste / 4 ea**

**Four Cheese Tapioca Fritter, Green Harissa / 5 ea**

**House Made Kim Chi Croquette, Taleggio and Smoked Mozzarella / 6 ea**

**Ortiz Anchovy on Fried Bread, Confit Tomatoes / 8 ea**

**Burrata, Almond Cream, Dill Oil, Smoked Vanilla, Toast / 22**

**Baked Mussels, Chilli, Bacon & Soy Butter / 20**

**Wood Grilled Fremantle Octopus, Pickled Fennel, Black Vinegar & Chilli Oil / 26**

**Wood Grilled Wagyu Intercostal, Mustard, Cornichons, Horseradish / 26**

**Fig, Silverbeet & Black Olive Tart Tatin, Roquefort / 26**

**Spanner Crab Omelette, Black Pepper Butter, Pickled Garlic Scapes / 32**

**Ricotta & Herb Ravioli, Snowpeas, Walnut Pesto, Basil / 28**

**Wood Grilled Ocean Trout, Hazelnut Saor, Radicchio, Saba / 36**

**Wood Grilled Kim Chi Marinated Quail, Spiced Carrot Puree, Dukkha / 28**

**Wood Grilled 220g Full-Blood Wagyu 9+ Flank, Charred Sweet Onion, Smoked Potato, Miso Butter / 45**

**Roast Half Lamb Shoulder, Braised Eggplant Salad, Lemon Pepper Yoghurt / 49**

**Leaf & Herb Salad / 8**

**Tomato Salad, Dill, Red Shine Onions / 12**

**Wood Grilled Broccolini, Garlic & Anchovy Sauce / 14**

**Pineapple & Lychee Sorbet Splice / 14**

**Vanilla Panna Cotta, White Peach Sorbet, Champagne Cream / 16**

**Dark Chocolate, Hazelnut & Salted Caramel Tart / 16**

**Cheese / 10 ea**

**Brillat Savarin, Triple Cream, Cows Milk, France**

**Comte 18 Month, Semi Hard, Cows Milk, France**

**Colston Basset Stilton, Blue, Cows Milk, England**

**TEMPORADA**