

Lunch Share Set Menu / 50 pp

Temporada Sourdough & Cultured Butter / 5

Marinated Olives / 6

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

Fried Zucchini Flower, Four Cheese, Green Harissa / 5 ea

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

Ortiz Anchovy, Confit Tomato, Fried Bread / 8 ea

Cured Meats & Pickles / 20

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

Baked Mussels, Chilli, Bacon & Soy Butter / 20

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

Temporada Grass-Fed Cheeseburger, Pialligo Bacon, Onion Rings / 20

Fried Fish Burger, Heirloom Tomato, Sauce Gribiche, Fries / 20

Chickpea & Silverbeet Crepe, Wood Grilled Cavalo Nero, Goats Cheese / 22

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

Ricotta & Swiss Chard Ravioli, Snow Peas, Walnut Pesto, Basil / 26

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

Wood Grilled Kim Chi Marinated Rump Cap, Smoked Potato, Charred Sweet Onion, Lemon / 36

Leaf & Herb Salad / 8

Tomato Salad, Dill, Red Shine Onions / 12

Wood Grilled Broccolini, Garlic & Anchovy Sauce / 14

Shoestring Fries / 10

Pineapple & Lychee Sorbet Splice / 14

Vanilla Pannacotta, White Peach Sorbet, Champagne Cream / 16

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