

Chefs Set Menu / \$80 pp

Temporada Sourdough, House Cultured Butter / 4

Sydney Rock Oysters, Wapengo Organic, Lake Wapengo NSW

Ginger & Yuzu Dressing

Natural/Wood Grilled 30/60

Serrano Ham & Taleggio Croquette / 5 ea

Ortiz Anchovy on Toast, Jerusalem Artichoke, Black Olive / 8 ea

Spiced Lamb Cigar, Cucumber Yoghurt, Dukkah / 8 ea

Braised Pork Belly Roll, Sriracha Mayonnaise, Pickles /10 ea

Straciatella, Walnut Pesto, Black Garlic, Grilled Radicchio / 22

Raw Yellowfin Tuna, Globe Artichoke, Celeriac, Basil, Almonds / 24

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

Raw Diced Beef, Sesame, Buckwheat, Hot Bean Paste Dressing / 26

Baked Mussels, Black Pepper Butter, Lime, Bottarga / 26

Peas, Sprouted Wheatberries & Lentils, Pea Jus, Ricotta Salata / 28

Spanish Mackerel, Charred Kale & Lettuce, Herb & Buttermilk Dressing / 38

Wood Grilled 250g Grass Fed Sirloin, Duck Fat Potato Scallops, Red Wine Butter / 45

Roast Suckling Pig, Riviera Stuffing, Grilled Beans, Smoked Potato Puree / 50

Leaf & Herb Salad / 8

Oxheart Tomato Salad, Dill, Tomato Vinaigrette / 10

Wood Grilled Asparagus, Sauce Gribiche / 12

Coconut Cake, Lemongrass & Rum Syrup, Organic Cherries, Coconut Sorbet / 16

White Chocolate, Poached Strawberries, Watermelon & Shiso Granita / 16

Banana Mousse, Hazelnut Praline, Mascarpone, Chocolate Crumb / 16

Cheese / 24

TEMPORADA