

Chef's Set Menu \$90

Wine Match \$60

Temporada Sourdough, Cultured Butter \$6

Marinated Olives \$8

Sydney Rock Oysters, Pambula Oyster Co, Mignonette \$5.5ea

Charcoal Grilled King Prawn, Betel Leaf, Chilli Paste, Finger Lime \$7ea

Four Cheese Tapioca Fritter, Green Harissa \$5ea

LP's Mortadella & Taleggio Croquette \$6ea

Ortiz Anchovy on Toast, Confit Tomato \$9 ea

Burrata, Asparagus, Freekeh, Almond Cream, Dill Oil \$24

Charcoal Grilled Octopus, Black Vinegar Dressing, Aioli \$30

Charcoal Grilled Blackmore Wagyu 9+ Intercostal, Nashi, Hot Bean Paste \$34

Spanner Crab Omelette, Black Pepper Butter, Pickled Daikon \$34

Ricotta Tortellini, Peas, Buttermilk, Pecorino \$28

Charcoal Grilled Kingfish Fillet, Pickled Mussels, Leek Velouté, Kale \$40

Charcoal Grilled 250gm CopperTree Farms Sirloin, Horseradish, Smoked Potato \$44

Roast Duck Breast, Radicchio, Cherry, Dark Chocolate \$42

Charcoal Grilled Sweet Corn, Romesco, Halloumi \$14

Brussels Sprouts, Cranberries, Smoked Almonds, Bacon Soffritto \$14

White Chocolate Mousse, Raspberry & Shiso Granita, Oat Biscuit \$18

Vanilla Panna Cotta, Pineapple, Mango, Coconut \$18

TEMPORADA