

TEMPORADA

SNACKS

temporada sourdough, cultured butter 3pp
- with truffle butter +15
marinated olives 9
sydney rock oyster, merimbula NSW, mignonette 6ea
four cheese tapioca fritter, green harissa 6ea
prosciutto & gruyere croquette, aioli 6ea
ortiz anchovy on toast, green apple, almond 9ea

SMALL PLATES

potato & guanciale frico, house fermented hot sauce 18
stracciatella, black olive, charred jerusalem artichoke, rye crisp 24
charcoal grilled fremantle octopus, black vinegar dressing, aioli 32
fried fraser island spanner crab omelette, black pepper butter, pickled daikon 34

LARGE PLATES

roast cauliflower ravioli, golden raisins, pecorino pepato 34
- with terra preta black truffle +20
charcoal grilled ocean trout, radicchio, hazelnut, red wine 40
charcoal grilled pork loin, black garlic, celeriac, prune, pedro ximenez 40
charcoal grilled 260gm grass-fed sirloin, braised mushroom, chimi churri 46
- with terra preta black truffle +20
whole roast 1.2kg lamb shoulder, lemon pepper dressing 85

SIDES

fries, aioli 10
shaved cabbage salad, reggiano, pickled eschalot dressing 14
slow cooked carrots, red harissa, labneh, walnut tarator 14

SWEET

rice pudding, grapefruit sorbet, toasted rice bavaois, smoked vanilla 18
black sesame custard, caramelised white chocolate, mandarin, yuzu 18

**Chef's Set Menu 90pp
w/ Wine Match 65pp**

TEMPORADA

SAMPLE CHEF'S SET MENU \$90pp

Matching Wines \$65pp

temporada sourdough, cultured butter

marinated olives

sydney rock oyster, merimbula NSW, mignonette

prosciutto & gruyere croquette, aioli

—

stracciatella, black olive, charred jerusalem artichoke, rye crisp

charcoal grilled fremantle octopus, black vinegar dressing, aioli

—

charcoal grilled pork loin, black garlic, celeriac, prune, pedro ximenez

shaved cabbage salad, reggiano, pickled eschalot dressing

slow cooked carrots, red harissa, labneh, walnut tarator

—

black sesame custard, caramelised white chocolate, mandarin, yuzu

Chef's Set Menu 90pp
w/ Wine Match 65pp