

# TEMPORADA

## SNACKS

temporada sourdough, fedra extra virgin olive oil 3pp  
marinated organic 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, celeriac remoulade 9ea

## PLATES

potato & guanciale frico, house fermented hot sauce 18  
stracciatella, black olive, charred jerusalem artichoke, rye crisp 24  
raw hiramasa kingfish, blood orange, almond, bay leaf oil 32  
charcoal grilled fremantle octopus, chickpea, pickled watermelon, mint, fetta 34  
fried king prawn omelette, black pepper butter, pickled daikon, spicy prawn oil 36  
chickpea crepe, braised silverbeet, charred kale, goats cheese 24  
temporada cheeseburger, pialligo bacon, zucchini pickles, fries 26 / with onion rings +4  
roast cauliflower ravioli, golden raisins, pecorino pepato 34  
charcoal grilled south coast flathead fillets, white bean puree, globe artichoke, pickled mussels 46  
charcoal grilled berkshire pork chop, prunes, black garlic, smoked ham broth 45  
charcoal grilled 300gm mb4+ grass-fed sirloin, mushroom, chimi churri 65  
roast lamb shoulder, lemon pepper dressing half 48 / whole 90

## 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, cumquat, yuzu 18

lunch set menu 60pp  
w/ dessert 70pp