

# TEMPORADA

## SNACKS

temporada sourdough, house cultured butter 3pp  
warm marinated organic olives 9  
sydney rock oyster, merimbula nsw, fermented rhubarb mignonette 6ea  
four cheese tapioca fritter, green harissa 6ea  
jamón serrano, potato galette, rosemary, balsamic 10ea  
charcoal grilled king prawn, pernod & herb butter 8ea

## SMALL PLATES

crisp fried globe artichokes, mint, white bean dip, pomegranate & lime dressing 26  
stracciatella, quince, vadouvan, curry leaf, yoghurt flatbread 28  
duck liver parfait, buttermilk waffles, pear & ginger jam 26 / extra waffle +5  
charcoal grilled fremantle octopus, squid ink risotto, mallorquina 38  
wagyu 9+ steak tartare, black beans, fermented hot sauce, motorcycle oil mustard 36

## LARGE PLATES

ricotta & potato raviolo, spanner crab, broad beans, egg yolk, beurre blanc 42  
charcoal grilled ocean trout, pistachio pesto, gordal olives, shaved fennel 45  
charcoal grilled veal chop, braised leeks, tomato & almond salsa 55  
spiced margra lamb rump, labneh, pickled onion, red harissa 40

## SIDES

charcoal grilled asparagus, sauce gribiche 16  
bourbon & ginger glazed carrots, walnut tarator 18  
fries, aioli 12

## SWEET

liquorice custard, passionfruit, banana cream, caramelised white chocolate 20  
strawberry & mascarpone sponge cake, wattleseed, cocoa nibs 20  
apple & green shiso sorbet, crystalised pistachio, rose meringue 12

## CHEESE

18 mth comté gruyere, berry's creek riverine blue, seed cracker, guava paste 28  
  
take home sourdough loaf 12  
take home 100gm house cultured butter 8

**chef's set menu 110pp**  
**w/ wine match 70pp**

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