

PACIFIC OYSTERS & CURED APPLE MIGNONETTE	6 EA
MALTED WHOLEMEAL SOURDOUGH & CULTURED BUTTER	10
STRACCIATELLA, ORANGE, FENNEL, BLACK OLIVE & CHILLI	22
SMØRREBRØD, ULLADULLA BLUE MACKEREL, BEETROOT & HORSERADISH	28
LAMB TARTARE, BONITO MAYO & SESAME LEAF	30
CHESTNUT & COMTE Cappelletti, OYSTERS MUSHROOMS & BLACK TRUFFLE	32
BLUE EYE COD, JERUSALEM ARTICHOKES, CUMQUATS & PARSLEY VIN JAUNE	44
FRIED PORK NECK, BRUSSELS SPROUTS, 'NDUJA & RICOTTA SALATA	38
WAGYU TERES MAJOR & GREEN PEPPERCORN SAUCE	58



CHAT POTATOES	8
WITLOF SALAD, PEAR, CANDIED PECANS & HAZELNUT DRESSING	16
HONEY MUSTARD HISPI CABBAGE	16



ROASTED POTATO IC, DARK CHOCOLATE & COFFEE KOMBUCHA CARAMEL	20
FRIED QUINCE PIE & SALTED MILK IC	20
GOLDSTREET DAIRY JERSEY CHEESE & RHUBARB	22

SET MENU 90pp

Service charge of 10% will be applied to Weekends, Public Holidays and group bookings of 8 and over