

TO START

housemade sourdough focaccia w/ roasted garlic olive oil		5pp
fresh wallis lake oysters w/ finger lime mignonette	1/2 d - 26	d - 44
parmesan + zataar cheese twist		5ea
gilda: anchovy - roasted capsium - olive - guindilla pepper - romesco		5ea

SNACKS

beef carpaccio w/ tonnato, fried capers + parmesan cracker		9ea
tasmanian scallop w/ cauliflower cream + n'duja		10ea
herb+ nutmeg arancini w/ honey ricotta		8ea
crostone: whipped goats cheese w/ cantabrian anchovy + pickled cucumber		9ea
oyster po' boy: milk bun w/ crumbed oysters, pickles + old bay seasoning		12ea

SMALL PLATES

salumi plate: prosciutto di parma, cacciatorini piccante + housemade pickles	22
local buffalo mozzarella w/ agrodolce, roasted peppers + pinenuts	24
grilled shishito peppers w/ cashew cream	16
char-grilled australian octopus w/ tamarind + chilli jam	26
beef rib w/ date, black garlic + smoked yoghurt	26
australian kingfish crudo w/ cucumber, horseradish, buttermilk + dill	24

PASTA

gnocchi w/ cacio e pepe + aleppo pepper	28
ravioli w/ creamed corn, burnt butter, sage + buffalo mozzarella	30
fettuccine w/ braised lamb, confit cherry tomato + saffron	34
chitarra spaghetti w/ blueswimmer crab, zucchini, mascarpone + pangriatatta	36
cavatelli w/ chestnut mushroom, pork belly, pancetta + parsley	32

LARGE PLATES

crumbed pork cutlet w/ burnt apple puree + lemon, caper + whiskey butter	36
roasted chicken maryland w/ roasted fig + gorgonzola	32
local snapper w/ creamed leek, hazelnut + salsa verde	45
grain fed scotch fillet w/ bone marrow, pickled oyster mushrooms + chive oil	45

SIDES

triple-cooked hand cut chips w/ parmesan + truffle	16
leaf + herb salad w/ maple vinaigrette	12
shaved fennel w/ charred green + butter beans, pesto + salted ricotta	16

DESSERTS

meringue w/ rhubarb, strawberry + ginger cream	16
mille feuille w/ chocolate crémeux + caramel	17
cannoli: white chocolate + pistachio praline	8

CHEESE

baked fromager d'affinois w/ local honeycomb + housemade oatcakes	16
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