

SMALLER PLATES

East 33 Sydney rock oysters, preserved desert lime, mignonette *gf, df* \$8 each
½ doz \$45 | 1 doz \$85

House baked focaccia, native thyme, St David Dairy cultured butter *v, veo* \$8

Hibachi grilled mushroom and eggplant skewer, mojo rojo *ve, gf, nf* \$27

Heirloom tomatoes, stracciatella, Aleppo pepper, amaranth *v, gf* \$34

Hibachi grilled MSC Abrolhos island octopus, capsicum, labneh, ice plant *gf, nf*  \$37

Borrowdale pork belly, cipollini onion, leek, rhubarb *df, gf* \$32

MAINS

Sticky bbq glazed swede and mushrooms, chickpeas and sunrise lime *ve, gf, df* \$30

Vialone nano risotto, smoked pumpkin, mandarin, buffalo feta *v, gf, nf* \$34

Roasted half chicken, yeast butter, pickled onion, finger lime *gf, nf, dfo* \$48

ASC Humpty Doo Barramundi, rock lobster bisque, native curry, vermouth *gfo*  \$53

220g fullblood wagyu rostbiff, warrigal greens, chimichurri, cauliflower *gf, dfo* \$62

SHARING

Designed for two–three people

Lamb shoulder, salsa verde, roasting jus *gf, nf* \$120

SIDES

Butter lettuce, mustard dressing, ricotta salata, pine nuts *contains nuts, gf, veo, dfo, nfo* \$20

Chips, kelp salt, chipotle aioli *v, gf, df, veo* \$15

Grilled broccolini, lemon-hazelnut dressing, goat cheese *v, gf, df, veo* \$18

Charred leeks, nduja butter, sheep's yoghurt, saltbush *gf, nfo* \$19

SHARED FEAST

\$110PP

Matching Wines – additional \$69pp

House baked focaccia, native thyme, St David Dairy cultured butter *v, veo*

Heirloom tomatoes, stracciatella, Aleppo pepper, amaranth *v, gf*

Hibachi grilled MSC Abrolhos island octopus, capsicum, labneh, ice plant *gf, nf* 

2024 Lino Ramble 'Dot to Dot Arinto' 100ml *Kaurna Country, McLaren Vale, SA ve, s*

Vialone nano risotto, smoked pumpkin, mandarin, buffalo feta *v, gf, nf*

2022 Eden Road Chardonnay 100ml *Ngarigo Country, Tumbarumbara, NSW ve, o, fw*

220g fullblood wagyu rostbiff, warrigal greens, chimichurri, cauliflower *gf, dfo*

2020 Giant Steps 'SCG' Syrah Carignan Grenache 100ml *Wurundjeri Country, Yarra Valley, VIC ve, s, fw*

Butter lettuce, mustard dressing, ricotta salata, pine nuts *contains nuts, gf, veo, dfo, nfo*

Snowball – Meringue, coconut, fudge brownie, river mint *v, gf, nf*

White Possum hazelnut liqueur on ice with lime *Wurundjeri/Woi-wurrung/Bunurong Boon Wurrung Country, Melbourne, VIC*



All seafood used in our dishes is proudly Australian



MSC-C-52290 | Seafood certified to MSC's environmental standard for fishing | [msc.org](https://www.msc.org)



ASC-C-44235 | ASC certified farmed seafood | [asc-aqua.org](https://www.asc-aqua.org)

v vegetarian | *ve* vegan | *gf* gluten free | *df* dairy free | Anything with an 'o' afterwards means option available, for example, gfo = gluten free option

Food is prepared in a kitchen that also handles other allergens. Please note Public Holidays incur a 15% surcharge | Tables of 8+ incur a 10% service charge