

SMALLER PLATES

East 33 Sydney rock oysters, preserved, mignonette <i>gf, df</i>	\$8 each ½ doz \$45 1 doz \$85
House baked focaccia, native thyme, St David Dairy cultured butter <i>v, veo</i>	\$8
Kabocha squash, macadamia, piquillo peppers <i>vg, gf, df</i>	\$26
Heirloom tomatoes, stracciatella, Aleppo pepper, amaranth <i>v, gf</i>	\$34
Hibachi grilled MSC Abrolhos island octopus, capsicum, labneh, ice plant <i>gf, nf</i> 	\$37
Borrowdale pork belly, cipollini onion, leek, rhubarb <i>df, gf</i>	\$32

MAINS

Sticky bbq glazed swede and mushrooms, chickpeas and sunrise lime <i>ve, gf, df</i>	\$30
Black garlic risotto, spring peas, desert lime <i>v, gf</i>	\$41
Roasted half chicken, yeast butter, pickled onion, finger lime <i>gf, nf, dfo</i>	\$48
ASC Humpty Doo Barramundi, rock lobster bisque, native curry, vermouth <i>gfo</i> 	\$53
220g fullblood wagyu rostbiff, warrigal greens, chimichurri, cauliflower <i>gf, dfo</i>	\$62

SHARING

Designed for two–three people

Lamb shoulder, salsa verde, roasting jus <i>gf, nf</i>	\$120
--	-------

SIDES

Butter lettuce, mustard dressing, ricotta salata, pine nuts <i>contains nuts, gf, veo, dfo, nfo</i>	\$20
Chips, black blood lime salt, chipotle aioli <i>v, gf, df</i>	\$15
Grilled broccolini, lemon-hazelnut dressing, goat cheese <i>v, gf, df, veo</i>	\$18
Charred leeks, nduja butter, sheep's yoghurt, saltbush <i>gf, nfo</i>	\$19

SHARED FEAST

\$110PP

Matching Wines – additional \$69pp

House baked focaccia, native thyme, St David Dairy cultured butter <i>v, veo</i>	
Heirloom tomatoes, stracciatella, Aleppo pepper, amaranth <i>v, gf</i>	
Hibachi grilled MSC Abrolhos island octopus, capsicum, labneh, ice plant <i>gf, nf</i> 	
2024 Lo Stesso Fiano 100ml, <i>Taungurung, Heathcote, VIC s, fw</i>	
Black garlic risotto, spring peas, desert lime <i>v, gf</i>	
2022 Eden Road Chardonnay 100ml <i>Ngarigo Country, Tumbarumbara, NSW ve, o, fw</i>	
220g fullblood wagyu rostbiff, warrigal greens, chimichurri, cauliflower <i>gf, dfo</i>	
2020 Giant Steps 'SCG' Syrah Carignan Grenache 100ml <i>Wurundjeri Country, Yarra Valley, VIC ve, s, fw</i>	
Butter lettuce, mustard dressing, ricotta salata, pine nuts <i>contains nuts, gf, veo, dfo, nfo</i>	
<i>Snowball</i> – Meringue, coconut, fudge brownie, river mint <i>v, gf, nf</i>	
White Possum hazelnut liqueur on ice with lime <i>Wurundjeri/Woi-wurrung/Bunurong Boon Wurrung Country, Melbourne, VIC</i>	



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

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