



## SNACKS

Olives, citrus marinade (VG).....	11
Sydney Rock Oysters, Four Pillars Yuzu Gin, lychee, cucumber.....	7ea
Staple Sourdough, cultured butter (V)* .....	5pp
Salumi Plate – Prosciutto, mortadella, bresaola, cornichons, Guindilla peppers.....	35
Kingfish Ceviche, coconut brine, finger lime, chili, coriander.....	24
Grilled Lamb Skewers, chimichurri, lemon cheek.....	26
Crispy Potato Aligot, garlic thyme butter, mozzarella, parmesan (V).....	15
Sweet Potato, Calabrian chilli, honey, truffle (V).....	13
Shoestring Fries, seasoned salt, aioli (V).....	10

## VEGETABLES

Spice-roasted Cauliflower, harissa, tahini, toasted pine nut (V).....	18
Charred Broccolini, Szechuan peppercorns, poached garlic (V).....	15
Grilled Eggplant, pomegranate, honey, yoghurt, parsley, mint (V).....	17
Baby Cos Salad, lemon dressing, oregano, spring onion (VG).....	13

## PASTA

Not Nonna's Lasagna	
Beef & pork ragu, ricotta, mozzarella, parmesan.....	32
Rigatoni alla Vodka	
Tilde Vodka, creamy arrabbiata, chilli flakes (V).....	28

## MEAT & FISH

Pan-fried Cured Salmon, salt-baked beetroot, horseradish cream.....	42
Mediterranean Grilled Spatchcock, charred leeks, yoghurt.....	38
250g Skirt Steak, The Gospel Whiskey peppercorn sauce, herb salad.....	42
600g MB2+ Pasture-fed Rib Eye, bone marrow-koji butter, lemon cheek.....	85

## DESSERT

Crème Caramel, lemon verbena, seasonal berries (V).....	22
Donut Holes, cinnamon, vanilla ice cream (V)*.....	18

## SET MENU

### 75PP - MIN 4 PEOPLE

Staple Sourdough, cultured butter (V)*	
Salumi Plate - Prosciutto, mortadella, bresaola, cornichons, Guindilla peppers	
Kingfish Ceviche, coconut brine, finger lime, chili, coriander	
Sweet Potato, fermented chilli, honey, truffle (V)	
Mediterranean Grilled Spatchcock, charred leeks, yoghurt	
Charred Broccolini, Szechuan peppercorns, poached garlic	
Baby Cos Salad, lemon dressing, oregano, spring onion (VG)	

\*Not gluten free

**UPGRADE SPATCHCOCK FOR RIB EYE - 99PP**