



STARTERS

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
Tuna Crudo, pickled celery, smoked paprika, lemon aioli, parsley.....	24
Grilled King Prawns, salsa rosa, parsley, lemon.....	28

MAINS

250g John Dory, yellow squash, fragrant herb oil	38
Grilled Spatchcock, romeso, chilli oil, guindilla peppers	45
300g Scotch Fillet MB2+, The Gospel Whiskey peppercorn sauce*.....	58
600g Pasture-fed Rib Eye MB2+, bone marrow-koji butter, lemon cheek.....	95
Pappardelle, beef ragu, kale, parmesan, pangrattato*.....	35
Lasagne, beef & pork ragu, ricotta, mozzarella, parmesan*	35
Rigatoni Ala Vodka - Tilde Vodka, creamy arrabbiata, chilli flakes* (V).....	30

SIDES

Roasted Chat Potatoes, garlic chive butter (V)*.....	14
Fried Brussel Sprouts, miso butter, chilli, pecorino (V).....	18
Dutch Carrots, butter, lemon yoghurt (V).....	18
Smoked Mozzarella, crème fraîche, fig, persimmon, tarragon oil (V).....	26
Baby Cos Salad, pickled plum, roasted hazelnuts, oregano (VG).....	15
Sweet Potato, Calabrian chilli, honey, truffle (V).....	13
Shoestring Fries, seasoned salt, aioli (V).....	10

DESSERT

Donut Holes, salted dulce de leche*	18
Chocolate Fondant, vanilla creme fraiche, orange zest*	20
Affogato, vanilla ice cream, The Little Marionette ‘Sanchez’ Espresso.....	10
+ choice of liqueur.....	9
Selection of cheese, lavosh, condiments	14ea

SET MENU // 85 PP - MIN 4 PEOPLE

Staple Sourdough, cultured butter (V)*
Salumi Plate - Prosciutto, mortadella, bresaola, cornichons, Guindilla peppers
Tuna Crudo, pickled celery, smoked paprika, lemon aioli, parsley
Sweet Potato, fermented chilli, honey, truffle (V)
Grilled Spatchcock, braised raddicio, herb jus
Dutch Carrots, butter, lemon yoghurt (V)
Baby Cos Salad, pickled plum, roasted hazelnuts, oregano (VG)
Donut Holes, salted dulce de leche*

UPGRADE SPATCHCOCK FOR RIB EYE - 105 PP

*Not gluten free