



## STARTERS

Sydney Rock Oysters, Four Pillars Yuzu Gin, lychee, cucumber.....	7ea
Frenchs Fair Sourdough, cultured butter (V)*.....	5pp
Salumi Plate – Prosciutto, mortadella, bresaola, cornichons, Guindilla peppers.....	35
Tuna Crudo, pickled celery, smoked paprika, lemon aioli, parsley.....	24
Smoked Mozzarella, crème fraîche, fig, persimmon, tarragon oil (V).....	26
Wagyu Beef Skewers MB4+, fragrant herb oil, lemon.....	32

## 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
Charred Cabbage, garlic chive butter (V).....	15
Radicchio & Baby Cos Salad, fennel, orange, toasted almonds (VG).....	15
Sweet Potato, Calabrian chilli, honey, truffle (V).....	13
Shoestring Fries, seasoned salt, aioli (V).....	10

## SET MENU / 85 PP - MIN 4 PEOPLE

Frenchs Fair 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  
Fried Brussel Sprouts, miso butter, chilli, pecorino (V)  
Radicchio & Baby Cos Salad, fennel, orange, toasted almonds (VG)  
Donut Holes, ice cream, salted dulce de leche\*

**UPGRADE SPATCHCOCK FOR RIB EYE - 105 PP**

\*Not gluten free