



STARTERS

Sydney Rock Oysters, Four Pillars Yuzu Gin, lychee, cucumber (GF).....	7ea
Frenchs Fair Sourdough, cultured butter (V).....	5pp
Salumi Plate – Prosciutto, mortadella, bresaola, cornichons, Guindilla peppers (GF)....	35
Ocean Trout Crudo, caper, pickled kohlrabi, samphire frond (GF).....	22
Smoked Mozzarella, crème fraîche, fig, persimmon, tarragon oil (V/GF).....	26
Pork Belly Skewers, harissa mayo, toasted sesame, pickled kohlrabi (GF).....	20

MAINS

250g Market Fish, sherry vinegar beurre blanc, samphire frond, herb oil (GF)	38
Grilled Spatchcock, sauteed English spinach, Nduja crumb, caramelised lemon.....	45
300g Scotch Fillet MB2+, The Gospel Whiskey peppercorn sauce (GF).....	58
600g Pasture-fed Rib Eye MB2+, bone marrow-koji butter, lemon cheek (GF).....	95
Fettuccini, pork & fennel sausage, white wine, cream, Calabrian chilli*	35
Lasagne, beef & pork ragu, ricotta, mozzarella, parmesan	35
Rigatoni Ala Vodka, Tilde Vodka, creamy arrabbiata, chilli flakes* (V).....	30

*Gluten free pasta available on request

SIDES

Roasted Chat Potatoes, garlic chive butter (V/GF)	14
Fried Brussel Sprouts, miso butter, chilli, pecorino (V/GF).....	18
Charred Cabbage, garlic chive butter (V/GF).....	15
Radicchio Salad, fennel, orange, toasted almonds (VG/GF).....	15
Sweet Potato, Calabrian chilli, honey, truffle (V/GF).....	13
Shoestring Fries, seasoned salt, aioli (V/GF).....	10

SET MENU - 85 PP - MIN 4 PEOPLE

Frenchs Fair Sourdough, cultured butter (V)*
Prosciutto, parmigiano reggiano, seasonal melon (GF)
Ocean Trout Crudo, caper, pickled kohlrabi, samphire frond (GF)
Grilled Spatchcock, sauteed English spinach, Nduja crumb, caramelised lemon
Fettuccini, pork & fennel sausage, white wine, cream, Calabrian chilli
Fried Brussel Sprouts, miso butter, chilli, pecorino (V/GF)
Radicchio Salad, fennel, orange, toasted almonds (VG/GF)
Basque Cheesecake, mulled wine coulis (GF)

UPGRADE SPATCHCOCK FOR RIB EYE - 105 PP