

## STARTERS

Frenchs Fair Sourdough, cultured butter (V).....	5ea
Sydney Rock Oyster, coconut brine, ginger, green oil (GF).....	7ea
Abrolhos Scallop, curried butter, finger lime (GF).....	13ea
Kingfish Crudo, gochujang dressing, lime gel, nasturtium.....	28
Burrata, heirloom tomatoes, sun-dried tomato pesto, pistachio, fried basil (V/GF)..	28
Fennel & Chilli Lonza 70g (GF).....	24
Lamb Skewers, mint yoghurt, lemon (GF).....	26

## MAINS

Glazed Eggplant, chermoula, tahini, hazelnut dukkha, herb salad (VG/GF).....	30
Spaghettini Alla Vodka, creamy arrabbiata, chilli, ricotta (V).....	32
Pappardelle, lamb ragu, rappa, parmesan oil, lemon, parmesan.....	36
Barramundi, soubise, samphire fronds, curry oil (GF).....	40
Crumbed Pork Chop, salsa verde, parmesan, lemon.....	34
Chicken Maryland, herb marinade, peas, honey and dijon jus, crispy garlic (GF).....	38
250g Sirloin MB2+, seeded mustard jus (GF).....	42

### 600G RIVERINE RIB EYE (GF) MB2+

115 | Served with black garlic butter

## SIDES

Mixed Leaf Salad, lemon dressing (VG/GF).....	10
Caesar Salad, baby cos, dehydrated egg yolk, mint, nduja crumb.....	16
Broccolini, ricotta, miso emulsion, crispy garlic (V/GF).....	16
Fried Brussel Sprouts, Szechuan, chilli, lemon, pecorino (V/GF).....	18
Kipfler Potatoes, Cafe de Paris butter .....	14
Shoestring Fries, seasoned salt, aioli (V/GF).....	10

### MID-WEEK MATES 55

Tuesday - Thursday 5pm-9pm  
Friday 12pm-4pm  
2 course menu + side + drink

### SET MENUS

7 dishes | 70pp  
9 dishes | 90-115pp  
Ask to see menus | Min 4 people