

STARTERS

Frenchs Fair Sourdough, cultured butter (V).....	5ea
Sydney Rock Oyster, coconut brine, ginger, green oil (GF).....	7ea
Abrolhos Scallop, nduja butter, finger lime (GF).....	13ea
Tuna Crudo, gochujang dressing, lime gel, nasturtium.....	28
Mozzarella, confit tomato, fig, oxalis, pepitas (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
Spaghettoni Alla Vodka, creamy arrabbiata, chilli, ricotta (V).....	32
Pappardelle, lamb ragu, rappa, parmesan oil, lemon, parmesan.....	36
Barramundi, soubise, agretti, curry oil (GF).....	40
Crumbed Pork Chop, salsa verde, parmesan, lemon.....	34
Chicken Breast, creamy nduja, caper, preserved lemon (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

Min 2 pax

Tuesday - Thursday 5pm-9pm

Friday 12pm-4pm

2 course menu + side + drink

Public Holidays - 15% surcharge

SET MENUS

7 dishes | 70pp

9 dishes | 90-115pp

Ask to see menus | Min 4 people

Groups of 10+ - 10% service charge