

STARTERS

Frenchs Fair Sourdough, whipped butter (V).....	5ea
Sydney Rock Oyster, black garlic lime gel, chive, annatto oil (GF).....	7ea
Abrolhos Scallop, nduja butter, finger lime (GF).....	13ea
Stracciatella, tomatillo, persimmon, pickled shallot, herbs (V/GF).....	28
Kingfish Crudo, miso emulsion, pickled yellow squash, caviar.....	26
Grilled Octopus, pumpkin puree, crispy pea, chimichurri (GF).....	28
Wagyu Beef MB4+ carpaccio, tonnato, caper berry (GF).....	26

MAINS

Glazed Eggplant, chermoula, tahini, hazelnut dukkha, herbs (VG/GF).....	30
Fettuccine Alla Vodka, creamy arrabbiata, chilli, provolone dolce (V).....	34
Lasagna, beef cheek ragu, porcini béchamel, parmesan.....	40
Barramundi, herb beurre blanc, finger lime (GF).....	40
Crumbed Pork Chop, amatriciana, pecorino, marjoram.....	36
Chicken Breast, creamy nduja, caper, preserved lemon, seablite (GF).....	38
250g Wagyu Angus Flank MB3+, celeriac puree, red wine jus (GF).....	44

500G WAGYU BONE IN SIRLOIN MB4+ (GF)

110 | Served with condiments, lemon

Garlic, honey and herb butter | 3

Chimichurri | 3

Red wine jus | 3

SIDES

Mixed Leaf Salad, lemon dressing (VG/GF).....	10
Savoy Cabbage Salad, crispy pancetta, walnuts, pecorino, maple dressing.....	16
Asparagus, whipped feta, hazelnuts, garlic, honey and herb butter (V/GF).....	16
Fried Brussels Sprouts, Szechuan, chilli, lemon, pecorino (V/GF).....	18
Kipfler Potatoes, Café de Paris butter.....	14
Shoestring Fries, seasoned salt, aioli (V/GF).....	10

MID-WEEK MATES 6Opp

Min 2 pax

Tuesday to Thursday 3pm-9pm

Friday 12pm-4pm

2 course menu + side + drink

SET MENUS

Share style

9 dishes | 70pp

10 dishes | 90pp

Ask to see menus | Min 4 people

We are able to cater to most dietary or allergy requests, so please inform our staff when ordering.
Please note, there is a 10% service charge on all groups of 10 or more guests, and a 15% surcharge on all public holidays