

Staple Sourdough cultured butter, malted barley	Зрр
East 33 Sydney Rock Oysters verjus & eschalot mignonette	8
N25 Oscietra Caviar cultured cream, potato, chive 10gm 70	30gm <b>190</b>
SNACKS	
Potato Scallop seaweed & vinegar	8
Gnocco Fritto tuna, horseradish, egg yolk	12
Raw Venison Tostada saltbush, flowers	14
Fermented Potato Bread whipped roe, dried roe	12
Add caviar supplement	25
APPETISERS	
Selection of Premium Australian Seafood	68pp
Roasted Beetroot buffalo milk feta, preserved cherry, kombu	36
Kingfish rhubarb, shiso, pink pepper	39
Beef Tartare smoked cheddar, pickled onion, nasturtium	38
Abrolhos Scallop maitake mushroom, walnut, toasted cream	42
Freemantle Octopus nduja, hazelnut, apricot	42
Grilled Quail burnt onion, radicchio, blackberry	48

## **MAINS**

Roasted Eggplant sambal, black sesame, enoki mushrooms	49
Flathead preserved lemon yoghurt, gordal olive, friarielli	58
Coral Trout smoked calamari, leek, fermented rice	59
Kurobuta Pork hispi cabbage, currants, verjus	60
Margra Lamb broad bean, kale, green garlic	62
Wollemi Duck burnt honey, blood orange, witlof	65
Rangers Valley Wagyu MBS 7+ wood ear mushroom, cauliflower, bone marrow	65
Done marrow	
TO SHARE - for 2	
Murray Cod sprouting broccoli, grapefruit, almonds	105
Whole Wollemi Duck burnt honey, blood orange, witlof	130
500g Dry Aged Rib Eye smoked garlic, bone marrow & seaweed butter	135
SIDES	
Potatoes preserved lemon, mustard	16
Leaf Salad flowers, sunflower seed	14
Braised Roman Beans "almondine"	16
Grilled Carrots wild rice, goat curd	16
2 course minimum Saturday, Sunday & Public Holidays	

Merchant fees apply to all card payments

10% surcharge on Sundays & Public Holidays + 10% service on groups of 8+