



Marinated Olives \$8

Native Spiced Nuts \$12

Appellation Oysters, House Tabasco \$6.50ea

Aged Pork & Comte Croquette, Sauce Gribiche (2pcs) \$16

Western Australian Marron Toast, Mushroom XO \$18

Duck Liver Parfait, Buttermilk Crumpet, Mountain Pepper Honey \$14

Ramarro Farm Crudités, Bottarga, Smoked Ancho Chilli Oil \$24

Housemade Charcuterie, Pickles \$26

Albacore Tuna Crudo, Apple, Kohlrabi, Horseradish \$28

Dry-Aged Wagyu Beef Tartare, Anchovy, Turnips \$28

Butternut Pumpkin & Native Thyme Agnolotti, Fermented Chilli \$26

Celeriac Pithivier, Saltbush, Onion & Stout Gravy \$29

Spatchcock, 'Amaru's Famous Sourdough' Bread Sauce \$42

Beef Cheek, Macadamia, Toasted Cereals \$42

Pink Fir Potatoes, Jacket Potato Mousse, Seaweed \$18

Three Bean Cassoulet \$14

Organic Radicchio, Black Walnut \$14

Chocolate Tart, Roasted Vanilla Ice Cream \$18

Artisanal Cheeses, Pinenut Cracker, Preserves \$27

Leave it to us - \$85 pp



10% surcharge on Sundays / 15% surcharge on public holidays

