



Native Spiced Nuts	\$12
Marinated Olives	\$12
Albany Rock Oysters, Sorrel Granita or House Tabasco	\$7
Fried Doughnut, Epoisses, Onion, Lardo (2pc)	\$14
Duck Liver Parfait, Mountain Pepper Honey, Crumpet (2pc)	\$14
N'duja Croquette, Jamon Iberico, Roasted garlic aioli (2pc)	\$16
Crab Wafer Taco, Lime, Macadamia (2pc)	\$16
Octopus, Hashbrown, Ancho Chilli, Wild Garlic (2pc)	\$18
Auterra Fish Sando, Yuzu, Ramarro Farm Lettuce (2pc)	\$22
Zucchini Flower, Truffle la Dame, Spring Herbs	\$20
German Currywurst, Spiced Ketchup	\$16
Blue Fin Tuna Crudo, Chorizo, Ajo Blanco	\$28
Blackmore Wagyu MS9+ Beef Tartare, Anchovy, Horseradish	\$28
Scallop Agnolotti, Saltbush, Pancetta	\$28
Tomato, Pine Nut, Zucchini, Tart	\$36
Steamed Barramundi, Fermented Capsicum, Fennel	\$48
Dry-aged Aylesbury Duck, Purple Carrot, Blueberry, Kale	\$52
Blackmore Chuck Flap Tail MS 9+, Bunya Nut, Mushroom	\$65
Broccolini, Mustard Greens, Fromage Blanc	\$16
Matchstick Potato, Buttermilk, Pickles	\$16

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