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bites

house made focaccia, smoked rosemary salt, house butter (v, nan)	16
marinated olives, citrus, spices (nan, nag, nad)	14
flatbread, seasonal topping	15
beetroot tartine, tamarind, coconut, goats cheese (v, nan)	17
crispy calamari, kimchi mayo (nan, nag)	22
wild mushroom skewers, ponzu tare (nan, nad,vg)	15
seasonal market oysters, mignonette (ask your server)	market price

entrée

charred daikon & roasted cauliflower, chilli almonds, tahini lemon dressing (vg)	31
curious cropper caprese, heirloom cherry tomato, mozzarella, vinaigrette (v, nan, gfo)	33
market fish crudo, nahm jim, pickled fennel, kaffir lime (nan, nad)	35
seared scallops, garlic & spinach puree, bacon crumb, beer vinaigrette (nan)	37
octopus carpaccio, avocado puree, chili crisp, citrus (nan, nad)	36
five spiced duck meatballs, sichuan aioli, fermented cucumber (nan, nad)	37

mains

charred corn risotto, pecorino, tajin spice (nan, nag, vgo)	45
market fish, clam bisque, leek soubise, charred asparagus (nan, nag)	57
braised pork belly, smoked brodo, leek & mustard rouille (nan, nag, nad)	53
pure south eye filet, mushroom ragu, gnocchi fritto, salsa verde (nan, nad)	65
paua pappardelle, kombu dashi beurre blanc, chorizo & orange gremolata (nan)	59
lamb rump, smoked eggplant puree, pomegranate, pistachio dukkha (nag,dfo)	56

for the table

fries, garlic aioli (nan, nag)	16
seasonal veg (ask your server)	18
herb roasted potatoes (v,nan, nag)	18
endive salad, cabernet dressing (vg,nan, nag)	17



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