DINNER

Snacks		
	Sourdough whipped butter, local oil	12
	Anchovy Toast smoked tomato, guindillas pepper	17
	Prawn Toast fingerlime, kewpie mayo	23
Smalls		
	Kingfish Crudo pickled strawberries, smoked cultured cream, spring onion, radish	27
	Straciatella marinated beetroot, smoked honey comb, rocket, truffle and hazelnut	25
	Lamb Ribs cucumber sambal, coconut caramel, aubergine pickle	24
	Tartare eye fillet, bay emulsion, pickled shallot, cured egg yolk, beetroot rye	29
Bigs	Market Fish long-lined Leigh Fisheries market fish, cauliflower, fennel, sorrel	40
	Scotch Fillet 300grams, nasturtium pesto, mushrooom duxelle	43
	Duck Breast sichuan plum, coal roasted beets, parnsip, celeriac	45
	Confit Chicken Leg romesco, silverbeet, white bean, chorizo	41
	Ricotta Gnudi kale, pangratatto, roasted tomato	34
	Lamb Rump cavalo nero, tahini, anchovy, butternut, gremolata	44
Sides		
	Buttercrunch Cos sauce vierge, pecorino	16
	Duck Fat Potato's truffle mayo, fried rosemary	17
	Brussel sprouts guanciale, whipped ricotta, lemon	16



Trust the Chef Menu | 75 per person for feasting style two courses

Must be taken by the whole table