



LUNCH

ENTREE

Freshly shucked Sydney rock oyster, lemon, mignonette
\$4 each

Mushroom and gruyere arancini, truffle mayo
\$12

Artisan local & imported cured meats, house made pickles, grapes
(each served per 50g)

Culatello, Italy

11

Iberico Jamon Pata Negra, Spain

12

Wagyu Bresaola, Australia

10

Slow cooked Bermagui octopus,
chorizo, fregola, preserved lemon, soft herbs

21

Sweet corn & bacon chowder Soup
With seeded lavosh crackers

19

MAINS

Blue swimmer crab linguine,
semi dried heirloom tomato, chilli, garlic, parsley
25

House made gnocchi,
sweet potato, swiss brown mushroom, ricotta, filo parmesan wafer
31

Slow cooked beef & mushrooms pie, fries
21

Ratatouille and white bean pastie, iceberg, mint and rocket salad
19

Beer battered flathead, fries, tartare and lemon
\$24

SIDES

Pommes frites
8

Broccolini, chilli, lemon, parmesan
12

Iceberg lettuce, rocket, radish, vinaigrette
8