



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

Local burrata, zucchini, mint, fennel salad, fresh figs, charred bread

19

MAINS

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

25

Rigatoni, broccoli, tomato, chilli, garlic, anchovy, olive oil

25

Slow cooked beef & mushrooms pie, fries

21

Beer battered flathead, fries, tartare and lemon

\$24

SIDES

Pommes frites

8

Greens beans, chilli, lemon, parmesan

10

Mixed tender leaves, sherry and honey vinaigrette

8