

menu



to start

grain organic sourdough, whipped cultured butter \$6

entrée

duck liver parfait, port & cherry jelly, sweet mustard pickles, grilled sourdough \$22

new season heirloom tomato, consommé, mozzarella, anchovy, basil \$20 **GF**

wagyu bresaola, saffron arancini, pear, pickled fennel, aioli \$21

appellation sydney rock oyster, apple & cucumber mignonette \$4.5 each **GF**

mains

twice cooked spatchcock, french lentils, kipfler potatoes, gremolata, lemon \$34

grilled swordfish, marinated zucchini, fennel, capers, currants, pine nuts \$37 **GF**

gently cooked lamb rump, eggplant, minted fregula, tapenade \$38

roasted pumpkin & ricotta tortelloni, broccolini, tomato, brown butter, black garlic \$30

sides \$10

mixed leaf salad, sherry honey vinaigrette **GF**

fries & aioli

broccolini, brown butter, parmesan **GF**