

menu



to start

grain organic sourdough slice, whipped cultured butter \$6

entrée

creamed cauliflower soup, tomato brown butter, gruyère crouton \$17

market fish crudo, charred cucumber, buttermilk, finger lime, smoked roe, mandarin oil \$22 **GF**

wagyu bresaola, tonnato sauce, reggiano, capers, nasturium \$21 **GF**

tomato & fontina arancini, pesto, pickled fennel \$19

mains

fisherman's pasta al marinara, gremolata, pangratatto, squid ink spaghetti \$28

free range porchetta, mushy peas, spiced apple & currant chutney, aged balsamic \$35 **GF**

market fish en papillote, grilled leek, mussels, saffron butter \$36 **GF**

cauliflower parmigiana, spiced eggplant, raddichio, marinated chickpeas \$29

sides \$10

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

fries & aioli

green beans, tarragon, shaved almonds, preserved lemon dressing **GF**