

	Country Sourdough, Cultured Butter, Smoked Salt	6
APPETIZERS	Yellowfin Tuna, Fermented Chilli, Crisp Rice	11
	Scampi, Nashi Pear, Nori Crisp	14
	Spanner Crab Doughnut, Yuzu Kosho	15
	ARS Italica Oscietra Caviar, 30g, Potato Crisp, Cultured Cream	230
SEAFOOD	Rock Oysters: Finger Lime, Rice Vinegar	6ea
	Grilled Scallops, 'Nduja Vinaigrette, Sesame Salt	28
	Tuna Crudo, Dashi Jelly, Buffalo Yoghurt, Basil Oil	33
	Octopus, Kipfler Potato, Chilli, Fennel	28
	Smoked Salmon, Horseradish, Cucumber	34
VEGETABLES	Chargrilled Asparagus Beans, Paprika Egg Sauce, Roasted Buckwheat Tea	22
	Slow Roasted Spanish Onion Tart, Vino Cotto, Pecorino, Radicchio	22
	Woodfired Pumpkin, Furikake, Smoked Almonds	24
	Charred Eggplant, Miso Harissa, Buckwheat Ginger Dressing	28
PASTAS	Quadretti of White Mushroom, Taleggio, Toasted Sourdough	30
	Agnolotti, Peas, Morels, Pecorino	36
KITCHEN & WOODFIRE GRILL	Grilled Market Fish, Pil Pil, Charred Lemon	MP
	Roasted Murray Cod, Zucchini, Tomato, Basil	54
	Woodfired Grilled King Prawns, Chilli, Salted Shiso Butter	46
	Smoked Beef Tongue Skewer, Green Shallot, Sichuan Pepper	26
	Grilled Pork Rib Chop, Smoked Maple, Barbecue Sauce	59
	Honey Roasted Duck, Blood Orange and Shiso Ketchup	120
	David Blackmore Wagyu Rump, 200g	60
	O'Connor Dry Aged Striploin, 450g	85
	Coppertree Farm Rib Eye, 600g	138
	Served with Smoked Fat Vinaigrette, Anchovy Butter	
ON THE SIDE	Fries, Kombu Salt	16
	Witlof, Hot Honey, Mandarin	16
	Sydney Common Leaves	16
	Fresh Peas, Preserved Lemon, Curry Leaves	16

Whilst we will endeavour to accommodate all requests, due to the nature of our kitchens, we cannot ensure all dishes will be free from allergen traces. Please note a 1.95% surcharge applies to all credit card transactions. A 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays. An additional service fee of 10% applies to bookings of 8 people or more.