	Country Sourdough, Cultured Butter, Smoked Salt		3.5
APPETIZERS	Tomato Tartare, Toast		6
	Yellowfin Tuna, Fermented Chilli, Crisp Rice		8.5
	Grilled Scallop, N'duja Vinaigrette, Sesame Salt		11
SEAFOOD	Rock Oysters: Finger Lime, Rice Vinegar	1/2 doz 36	1 doz 72
	ARS Italica Oscietra Caviar, Potato Crisps, Cultured Cream	30g 230	50g 360
	Tuna Crudo, Heirloom Tomato Jelly, Buffalo Yoghurt, Basil Oil		34
	Tiger Prawn 'Cocktail Sauce'		30
	Octopus, Kipfler Potato, Garlic Labneh, Chilli, Fennel		32
	Spanner Crab Crumpet, Yuzu Kosho		20
	Add on Caviar +25		_0
CHARCUTERIE	Saucisson Sec, Smoked Honey, Piparras		24
	Kurobuta Prosciutto, Black Fig, White Sesame Oil, Sumac		22
	Wagyu Bresaola, Smoked Beetroot, Sourdough Crumb, Horseradish		26
VEGETABLES	Chargrilled Romano Beans, Paprika Egg Sauce, Roasted Buckwheat Tea		19
	Charred Monterosa Tomatoes, Goats Curd, Smoked Oil, Togarashi		20
	Slow Roasted Spanish Onion Tart, Vino Cotto, Pecorino, Radicchio		21
	Woodfired Pumpkin, Furikake, Smoked Almonds		22
KITCHEN & WOODFIRE GRILL	Mortadella Agnolotti, Peas, Sage, Parmesan		34
	Quadretti of White Mushroom, Taleggio, Toasted Sourdough		33
	Yamba King Prawn Orzo, Fennel, Tomato, Shellfish Oil		38
	Charred Eggplant, Miso Harissa, Buckwheat Ginger Dressing		28
	Toothfish, Borlotti Beans, Grapes		55
	Grilled Market Fish, Pil Pil, Charred Lemon		MP
	Woodfired Grilled King Prawns, Chilli, Salted Shiso Butter		45
	Smoked Beef Tongue Skewer, Green Shallot, Sichuan Pepper		26
	Woodfire Roasted Chicken, Panzanella Sauce, Roasted Chicken Jus	Half 36	Whole 65
	Blackmore Wagyu Short Scotch 200g	50	78
	Rangers Valley Bone in Sirloin, Dry Aged 600g		150
	Hereford Rib Eye, Dry Aged 1kg		190
	Served with Smoked Fat Vinaigrette, Anchovy Butter		190
ON THE SIDE	Fries, Kombu Salt		14
	Sugarsnap, Preserved Lemon, Curry Leaf		14
	Beetroot, Chevre, Citrus Salad		14
	Sydney Common Leaves		14