

Smaller

MARINATED OLIVES		7
URBAN GRAIN SOURDOUGH house butter		6
DUCK PROFITEROLE smoked duck liver parfait pickled plum		3
GUANCIALE TOAST house cured pork cheek cured yolk watercress		2.5
HIBACHI ROASTED LAMB SKEWER lemon yoghurt oregano		4

GIN CURED OCEAN TROUT creme fraiche apple dill oil croutes		14
PRAWNS ON THE 'BARBIE' salsa verde house bottarga		16
SLOW COOKED WAGYU watercress sauce pastrami spice		19

CURED PLATES served with 3 breads, pickles & condiments 14 each

- SAINT** – Spain | cured pork | wild mushroom
- N'DUJA** – Spain | spreadable salumi paste | fiery
- PRESA DE CERDO** – Italy | cured pork shoulder
- DUCK LIVER PARFAIT** – house smoked duck pate
- HOUSE CURED GRAVLAX** - cured ocean trout | dill

CHEESE our daily selection served with bread & condiments 9 ea / 26 for 4

Larger

WOOD ROASTED BABY EGGPLANT
smoked bull horn peppers | black bean | silken tofu | crisp shallots 19

DAILY FISH
dashi broth | wood ear mushroom | daikon | black bean 28

16 HOUR PORK BELLY
smoked butternut pumpkin | apple | toasted walnut | jus 28

CHARCOAL HANGAR STEAK
hasselback kipflers | braised eschallots | charred beans | barley veloute 30

HAND ROLLED GNOCCHI
spinach | manchego | burnt leek 28

LAMB SHOULDER (serves 2)
spiced chickpea | tomato 55

Sides

POTATOES DAUPHINOISE sauce vin jaune 14

CHARRED BROCOLINI gremolata | buttermilk 12

ROASTED CAULIFLOWER mustard seed | curry leaf 13

SPICED HEIRLOOM CARROTS almond cream | radish 14

To finish

CHOCOLATE FONDANT creme fraiche | shaved cocoa 13

CREME CARAMEL rosemary caramel | ginger snap | black pepper 13

BAKED MERINGUE strawberries | curd custard | granita 13

*A surcharge of 10 % applies
on public holidays*