

# SNACKS

<b>LOCAL SYDNEY ROCK OYSTERS</b> finger lime   hotsauce	3.5
<b>WARMED SOURDOUGH</b> house butter	6
<b>HIBACHI ROASTED LAMB SKEWER</b> [1] lemon yoghurt   oregano	4
<b>CHICKEN YAKITORI SKEWERS</b> [2] botanic togarashi   tarragon   confit garlic	12
<b>BUFFALO MOZARELLA</b> smoked eggplant   caper vinaigrette	19
<b>GIN CURED OCEAN TROUT</b> creme fraiche   apple   dill oil   croutes	14
<b>CHARCOAL PRAWNS</b> [4] salsa verde   house bottarga	16
<b>CHARRED BABY OCTOPUS</b> bullhorn pepper rouille   leek	17
<b>HERVEY BAY SCALLOPS</b> [4] seaweed butter   wakame flake	19

## SALUMI + CHEESE SELECTION

selection of three served with breads, pickles & condiments	25
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# MAIN

## WOOD ROASTED BABY EGGPLANT

smoked bull horn peppers   black bean   silken tofu   crisp shallots	21
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## DAILY FISH

cabbage bearnaise   sugar snaps   preserved lemon   herbs	28
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## 16 HOUR PORK BELLY

smoked butternut pumpkin   apple   toasted walnut   jus	28
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## RANGERS VALLEY HANGAR STEAK

hasselback kipflers   eschallots   charred beans   barley veloute	30
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## HAND ROLLED GNOCCHI

spinach   manchego   burnt leek	28
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## LAMB SHOULDER (serves 2)

cracked wheat   pomegranate   tomato	55
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# SIDES

<b>POTATOES DAUPHINOISE</b> sauce vin jaune	14
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<b>CHARRED BROCCOLINI</b> gremolata   buttermilk	12
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<b>COS LETTUCE HEARTS</b> herb goddess   pistachio   dill	10
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# TO FINISH

<b>VANILLA BEAN CREME BRULEE</b> burnt thyme	15
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<b>LEMON MYRTLE PANNACOTTA</b> stone fruit   citrus granita	14
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<b>BAKED MERINGUE</b> passionfruit curd   fresh passionfruit	14
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*A surcharge of 10 % applies  
on public holidays*