

MENU

LUNCH SALADS

GREEK SALAD kalamata olives, feta, tomato, cucumber \$16

TURKISH SALAD pomegranate, ancient grains, fennel \$17

- add on cornfed chicken breast \$8

CHARCUTERIE BOARD \$28

Jamón Ibérico de Bellota

Capocollo

Longaniza Oscura

Norcia

Wagyu Bresaola

SMALL

GILDA white anchovy, olive, guindilla pepper \$4ea

MUSSELS freekeh, onion, dill, cumin \$4ea

CROQUETA jamón ibérico, manchego, mojo rojo \$6ea

CHARRED TOMATO purple basil, lemon verbena \$6ea

PATATAS BRAVAS aioli, tomato sugo \$13

CAULIFLOWER anchovy, hazelnuts, gremolata \$11

BROCCOLINI macadamia purée \$12

BRUSSELS SPROUTS sucuk sausage, egg, manchego \$15

HEIRLOOM CARROTS almond dukkah, tahini, yoghurt \$13

OX TONGUE beetroot, spring onion, parsley \$16

BURRATA grilled peach, basil \$15

HUMMUS parsley, radish crudités, pickles \$12

LAMB paprika, cumin, yoghurt \$13ea

OCTOPUS harissa, potato, parsley \$16

RAW BAR

OYSTERS \$5

- Natural

- Vinaigrette

KINGFISH fennel, grilled olives, orange \$15

YELLOWFIN TUNA chickpea, spring onion, mint \$17

TARTARE wagyu beef, isot & marash pepper, cos \$16

SALMON Ora king salmon, house cured, citrus, cucumber \$14

LARGE

PORK CHOP bullhorn peppers, porcini, salsa verde \$36

FISH OF THE DAY smoked baba ghanoush, capers, onion \$30

DRY AGED RIB EYE 450g charred shepherd's salad \$52

DUCK carrot purée, berries, seasonal herbs \$36

RISOTTO smoked zucchini, lemon thyme, pumpkin oil \$26

CALAMARI radicchio, sultanas, mint, pinenuts, basil \$27

WHOLE MARKET FISH Market Price

DESSERT

VANILLA hazelnut, coffee, sesame, pistachio, vanilla ice cream \$14

CHEESECAKE white chocolate, cream, fig, lemon curd \$14

CHOCOLATE cultured cream, cherries, milk \$15

TARTE TATIN roasted granny smith apple, bay leaf ice cream \$13

CHEESE BOARD \$28

OSSAU IRATY firm, Basque country, sheep's milk

LA TUR soft-ripened blend of sheep's cow's and goat's milk

MILAWA BLUE soft, blue cow's milk

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LAMB paprika, cumin, yoghurt	\$13ea
OCTOPUS harissa, potato, parsley	\$16
LEAFY GREENS herbs	\$9

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FEED ME MENU \$65 pp

YOUNG'S
WINE ROOMS