

### STARTERS

Freshly shucked oyster	\$4.50ea
Chickpea croquette, sweet paprika aioli	\$5.00ea
Tempura zucchini sticks, tzatziki	\$16.00
Burrata, green beans, cavolo nero, almonds	\$21.00
Hiramasa kingfish crudo, kohlrabi, creme fraiche, finger lime	\$20.00
Lamb skewers, tomato confit, yogurt	\$19.00
Grilled ox tongue, red mizuna, parmesan, balsamic	\$19.00
Deep fried sardines, eggplant, cherry tomato jam	\$18.00
Chargrilled baby calamari, couscous, red capsicum emulsion	\$23.00
Salumi, house pickles, rosemary lavosh	\$16.00 / \$30.00

### MAINS

Asparagus agnolotti, peas, sage	\$29.00
Stinging nettle risotto, baked ricotta, saltbush	\$26.00
Fish of the day	\$M.P.
500g whole grilled John Dory, lemon & tarragon sauce	\$46.00
30 days dry-aged sirloin, radicchio & pear, peppercorn sauce	\$40.00
Hopkins river scotch fillet, burnt cabbage, hazelnut	\$42.00
Free-range Berkshire pork chop, okra, mustard	\$34.00
Braised goat leg, polenta cream, rosemary	\$36.00

### SIDES

Hand-cut potato chips, feta, oregano	\$11.00
Cos lettuce, parmesan, caesar dressing	\$15.00
Baby broccolini, tyrokafteri	\$15.00