

## Small

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house made focaccia, <i>whipped kombu butter, sea salt</i> <b>gfo</b>	6
freshly shucked oysters w/ lemon <b>gf, df</b>	5 ea
+ <i>red wine mignonette &amp; tobiko caviar</i>	6 ea
warm mount zero mixed olives <b>v, gf, df</b>	10
nduja & curry croquette, <i>dill crema (2)</i> <b>gf</b>	16
seared scallop, <i>tom kah foam, kaffir lime oil, toasted cashew</i> <b>gf, df</b>	8 ea
spiced & diced prawn, <i>pickled asparagus, salmon roe, red onion, baked wonton (2)</i> <b>df, gfo</b>	16
olasagasti anchovy, <i>padron pepper, toum, toast</i>	12

## Medium

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torched calamari, <i>snake beans, lemon labneh, chilli crisp</i> <b>gf</b>	18
beef tataki, <i>peanut satay, daikon, carrot, buckwheat, sesame</i> <b>gf, df</b>	26
lamb & beef rendang meatballs, <i>toasted coconut</i> <b>gf, df</b>	26
brussels sprouts, <i>maple, gochujang, slivered almonds, black sesame</i> <b>v, df</b>	15
burrata, <i>roasted rhubarb, hazelnut, balsamic, mint</i> <b>v, gf</b>	24
crispy potatoes, <i>apple cider vinegar, chive sour cream</i> <b>v, gf</b>	15

## To finish

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cheesecake, <i>miso spiced apple, toasted crumble</i> <b>v</b>	14
burnt lemon tart, <i>crémé fraiche</i> <b>v</b>	14
affogato espresso, <i>vanilla ice cream, pedro ximenez sherry</i> <b>v, gf</b>	14

## Cheese

*please see blackboard or staff for cheese selections (60gms)*

one cheese	16	three cheeses	38
two cheeses	27	four cheeses	49

## Charcuterie

*available individually or in addition to cheese (80gms)*

### **by Saison Salumi, Fortitude Valley, QLD**

black truffle & squid ink salami - <i>whole cut pig fat and pork shoulder</i> <b>df</b>	17
wagyu salami - <i>cloth aged wagyu beef, pastrami spiced crust</i> <b>df</b>	17