

Small

house made focaccia, <i>smoked butter, sea salt</i> gfo	6
freshly shucked oysters w/ lemon gf, df	5 ea
+ <i>red wine mignonette & tobiko caviar</i>	6 ea
+ <i>watermelon granita, pickled rind</i>	6 ea
warm mount zero mixed olives v, gf, df	10
smoked fish pate, <i>pickled cucumber, house made crumpet (2)</i>	16
nduja & curry croquette, <i>dill crema (2)</i> gf	16
seared scallop, <i>tom kah foam, kaffir lime oil, toasted cashew</i> gf	9 ea

Medium

torched calamari, <i>green bean, lemon labneh, chilli crisp</i> gf	19
beef tartare, <i>soy cured yolk, nashi pear, grapefruit ponzu, shallot, rice crisp</i> gf df	28
tuna crudo, <i>wasabi emulsion, radish, green oil, matchstick chips</i> gf, df	28
chilled broccolini, <i>sesame dressing, almond</i> v, gf, df	15
brulléd fig, <i>balsamic ricotta, tamarind honey, hazelnut, radicchio</i> v, gf	16
crispy potatoes, <i>apple cider vinegar, chef's fry sauce</i> v, gf, df	15

Large

angus beef cheek, <i>rainbow chard, carrot & miso purée,</i> gf	45
marinated king brown mushrooms, <i>polenta 2 ways, asian chimichurri,</i> v gf	35

To Finish

chocolate tart, <i>whiskey pecan praline, creme fraiche</i> v	14
rhubarb, <i>pannacotta, orange tuile, ginger nut crumb</i> v gfo	14
hazelnut rocher gelato, <i>chilli toffee</i> v	12
affogato espresso, <i>vanilla ice cream, pedro ximenez sherry</i> v, gf	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> df	17
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by Quattro Stelle, Sydney, NSW

capocollo - <i>pork neck salted, cured & dried for 5 months</i> df	16
bresaola - <i>air dried salted beef, lean, tender & sweet</i> df	16