

small

house made sourdough focaccia, <i>smoked butter, sea salt</i> gfo	6
freshly shucked oysters gf, df	5 ea
+ <i>red wine mignonette & tobiko caviar</i>	6 ea
+ <i>watermelon granita, pickled rind, pearls</i>	6 ea
warm marinated mixed olives v, gf, df	10
olasagasti anchovy, <i>padron pepper, toum, fried bread (2)</i> df	14
smoked cod pate, <i>pickled cucumber, sourdough crumpet</i>	16
nduja & curry croquette, <i>dill crema (2)</i> gf	16

medium

5 spice calamari, <i>spring onion aioli</i> gf, df	16
beef tataki, <i>lychee ponzu, crispy kale, shallot</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
burrata, <i>shortbread tart, pickled baby beetroot, radicchio, honey, thyme, hazelnut</i> v	28
crispy potatoes, <i>apple cider vinegar, chef's fry sauce</i> v, gf, df	15

large

angus beef cheek, <i>schezuan potato pavé, carrot & miso purée, caper leaves</i> gf	45
torched pumpkin, <i>labneh, chimichurri, pepitas, chickpeas</i> v gf	34

to finish

chocolate tart, <i>matcha honeycomb, creme fraiche</i> v	14
vanilla & brown sugar ice cream, <i>chilli toffee</i> v, gf	11
coconut parfait, <i>pineapple, mint gel, shortbread crumb</i> v	14
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

gfo: gluten free option available **gf:** gluten free **df:** dairy free **v:** vegetarian

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