

DINNER

FRESHLY SHUCKED OYSTERS Natural	8ea
FINGER LIME MIGNONETTE	9ea
CHARGRILLED SOURDOUGH Beurre noisette	10
ORTIZ ANCHOVY SOLDIER Butter, lemon	9ea
GRILLED HALF SHELL SCALLOP Curry butter, citrus	9ea
YELLOWFIN TUNA TARTARE PANI-PURI Coconut namjin	9ea
SMOKED PORK CROQUETTE Aioli	7ea
MARINATED OLIVES Rosemary, Garlic	8
ICEBERG LETTUCE Buttermilk, dill, shallots, parmesan	18
ROASTED CAULIFLOWER Curry sauce, yoghurt, herbs	22
SPLIT TIGER PRAWN Chili dashi butter, bonito flakes	27
BURRATA Basil, olive oil, black pepper	26
BARBEQUE OCTOPUS N'duja glaze, creamed corn, lemon	26

WAGYU CHEESEBURGER Dill pickles, smoked cheddar	24
SPAGHETTINI ALLE VONGOLE Garlic, chili, bottarga	36
PINK SNAPPER Lobster broth, fennel, warrigal greens	46
PORK COTOLETTA Rocket, parmesan, gribiche	44
300G GRAIN-FED SCOTCH Umami butter, pepper jus	72
FRIES Aioli	12
GARDEN LEAVES Lemon vinaigrette	12
GRILLED SEASONAL BEANS Smoked almond romesco	15
LEMON TART French meringue, basil gel	16
VANILLA CRÈME BRÛLÉE	16
MADELEINES vanilla cream, local honey (baked to order)	15

PIZZA

4 CHEESE Mozzarella, parmesan, gorgonzola, pecorino	26
MARGHERITA Pomodoro, fior di latte, basil	24
PEPPERONI Hot honey, tomato, crispy onions	26
PRIMAVERA Cherry tomato, jamon, rocket, parmesan	32
VEGO Capsicum, mushroom, olives, rocket	27
FRUTTI DI MARE Squid, prawns, mussels, cherry tomato	36

KIDS

STEAMED GREENS	9
FISH AND CHIPS	15
CHEESEBURGER	15
MARGHERITA PIZZA	15
SPAGHETTI BOLOGNESE	15