DINNER MENU

SNACKS

FRESHLY SHUCKED OYSTERS
Natural 8.5ea
Blood orange & ginger mignonette 9.5ea

ORTIZ ANCHOVY SOLDIER 10ea
Butter, lemon

GRILLED HALF SHELL SCALLOP 10ea
Green chilli umami butter

SMOKED MUSSELS 14
Grilled sourdough, kimchi butter
& pickled eshalot

CRISPY LAMB BELLY 16
Black garlic glaze,goat curd,
kohlrabi

CHARGRILLED SOURDOUGH 10
Beurre noisette

MARINATED OLIVES 9
Rosemary, garlic

SMALL

BARBECUE OCTOPUS 28
X'o sauce & green papaya

CRISPY EGGPLANT 24
Tamarind, yoghurt, aleppo pepper

SNAPPER CRUDO 27
Cucumber & tomato water,
jalapeno,cucumber seed cracker

SPLIT TIGER PRAWN 28
Spiced burnt orange & miso butter,
samphire

CRISPY ZUCCHINI FLOWERS 26
Green tomato chutney, ricotta
salata

BURRATA 28
Fennel & chilli jam, hazelnut oil

LARGE

WAGYU CHEESEBURGER 25
Dill pickles, smoked cheddar

CRAB LINGUINI 38
Saffron linguini, shellfish
emulsion, blue swimmer crab,
chili & meyer lemon

MARKET FISH MP
Jimmy Nardello pepper,sherry
& caper, zucchini flower

DRY AGED DUCK BREAST 48
Sour cherry, plum jus,
charred radicchio

300G GRAIN-FED SCOTCH 72
Umami butter, bone marrow jus

SIDES

FRIES 12
Aioli

GARDEN LEAVES 14
Butter lettuce, witlof,
radicchio, sherry vinegar
& eschalot dressing

CHARRED BROCCOLINI 16
Bottarga, preserved lemon & chilli

CRISPY CHAT POTATOES 16
Wild garlic, buttermilk & parmesan

DESSERT

SUMMER FRUIT TART 16
Yuzu creme, seasonal fruit

NUT BROWNIE, CHOCOLATE GANACHE 18
pistachio praline

MADELEINES 16
Vanilla cream, local honey
[Baked to order]

PIZZA

4 CHEESE 29
Mozzarella, parmesan, gorgonzola, pecorino

MARGHERITA 26
Pomodoro, fior di latte, basil

PEPPERONI 30
Hot honey, tomato, crispy onions

PRIMAVERA 33
Cherry tomato, jamon, rocket, parmesan

VEGO 29
Capsicum,zucchini,eggplant,olives, rocket,parmesan

OCTOPUS 35
Grilled octopus, kalamata olives, Semi-dried tomatoes, chilli & capers

KIDS

STEAMED GREENS 11

FISH & CHIPS 16

CHEESEBURGER & CHIPS 16

MARGHERITA PIZZA 16

KIDS PASTA 16

10% surcharge applies on Sundays & 15% on public holidays.