

Oysters, shucked to order, apple + tarragon vinaigrette	4ea
Marinated olives from Mt Zero	6
Charcuterie selection	26
Today's terrine, Dijon mustard, house pickles	14
Stracciatella, heirloom tomatoes, basil emulsion, black olive	19
Tuna crudo, buttermilk dressing, radish, dill	21
Dry-aged beef tartare, oyster cream, fried saltbush, crisps	20
Risotto of duck + chestnuts	34
House made potato gnocchi, roasted seasonal mushrooms, taleggio	32
Linguine, Shark Bay blue swimmer crab, chilli, lemon, pangrattato	36
Rigatoni, pork + fennel sausage ragù, n'duja, pecorino	31
Slow cooked lamb neck, Paris mash, baby carrots, vadouvan crumble	37
Half a Bannockburn chicken, creamed king oyster mushroom, burnt lemon, jus gras	34
Market fish, celeriac puree, velouté of white beans, corn, clams + dill	mp
Gluten free pasta available	+3
Charred broccolini, fried garlic + chilli, pangrattato	9
Baby gem lettuce, salad cream, pecorino	9
Shoestring fries	8
Tiramisu	15
White chocolate semifreddo, hazelnuts, salted caramel	15
Bitter chocolate mousse, cocoa nib crumble, crème fraiche	15
Cheese selection, crisp breads, seasonal fruit 1 / 2 / 3	12 / 17 / 26

\*Please inform your waiter of any dietary & allergy requirements.  
 Please note, we cannot guarantee that all dishes will be free from allergens.  
 Thank You