CORN RIBS 8 (V) (\$)

CHEESY POLENTA CROQUETAS 4 / each 🕸 🕢

black truffle mayo

black garlic & fermented chilli

BBQ-SPICED CRISPY PIG EARS 8 (\$)

SHISHITO POPPERS 4.5 / each 🐼 chipotle mayo

BACON WRAPPED DATES 4 / each (3) linguiça, Manchego, mustard

FRESHLY BAKED BREADS

MAPLE GLAZED CORNBREAD 9 (3)

harissa yoghurt

ROSEMARY & GARLIC BREAD 8.5

HOUSE BREAD 8 spiced butter & sea salt

'NDUJA & GRUYÈRE BREAD 9

RAW/NEARLY RAW

SMOKED SALMON 14 (\$) pickled fennel, yoghurt, orange dressing

HAND-DIVED SCALLOP 18 (\$) apple, jalapeño, truffled orange dressing

ANGUS BEEF TARTARE 15 pickled onion, Marmite-cured egg yolk, crispy bread

> SEASONAL VEGETABLES 13 (7) red pepper dip, dukkah, olive oil



SMALL PLATES

GRILLED OCTOPUS 15 (\$) potatoes, chorizo, capers, lemon

FOIE GRAS CRÈME BRÛLÉE 15 pork crackling & marmalade, brioche

LOBSTER ROLL 19 spicy Marie Rose sauce, brioche

PUY LENTIL & SWEET ONION RAGOUT 11 🛞 🐼 miso yoghurt, spinach, toasted buckwheat

SPICY OX CHEEK DOUGHNUT 14 apricot jam, smoked paprika sugar

FOR THE TABLE

DUCK & WAFFLE 24

crispy leg confit, fried duck egg, mustard maple syrup

WHOLE ROASTED CORN FED CHICKEN 48 (\$)

wild mushrooms, ratte potatoes, truffles and herbs

PORCINI MUSHROOM RAVIOLI 28 shaved winter truffle, toasted seeds, crispy cavolo nero, milk solids, Red Leicester

WHOLE ROASTED SEA BASS 50 (\$) lilliput capers, potatoes, beurre blanc, coriander

HARISSA ROASTED LAMB BELLY 28 🕸

crispy smashed potatoes, greek yoghurt, chilli dressing

NATIVE BREED 40 DAY AGED RIB OF BEEF 500g 46 (\$)

bearnaise sauce 3 green peppercorn sauce 4

SIDES

STEAMED TENDERSTEM BROCCOLI 7 🕸 🕜

MAC 'N' CHEESE 14 four cheese Mornay

ROASTED HERITAGE CARROTS 7 miso butter, lemon thyme & spelt biscuit crumble FRENCH FRIES 7 (7) (*)

add truffle & Parmesan 10

ROASTED SWEET POTATOES 8 goat's curd, pickled red chillies, mint

Culinary Director Daniel Barbosa

Executive Chef Maxwell Terheggen



