



<b>BREAD &amp; BUTTER</b> , whipped butter, saltbush, flake salt	<b>10</b>
<b>WARM OLIVES</b> , oregano, citrus zest, garlic, chilli	<b>14</b>
<b>HOUSE PICKLES</b> , mix veggies, herbs, spices	<b>13</b>
<b>PORK CROQUETTE (1pc)</b> , garlic aioli, pickles, black sesame	<b>13</b>
<b>ANCHOVIES ON TOAST (2pc)</b> , ortiz anchovies, smoked butter, chives, (I)	<b>18</b>
<b>MARINATED MUSSELS</b> , carrots, chilli, radish, dill, (A)	<b>20</b>
<b>GRILLED OCTOPUS</b> , fennel, orange, safron aioli, (A)	<b>32</b>
<b>CONFIT CARROTS</b> , stracciatella, black sesame, chilli	<b>22</b>
<b>MISO CABBAGE</b> , black currants, hazelnuts, beans, lemon, grana padano	<b>26</b>
<b>BAKED BRIE</b> , garlic, honey, cherries, grilled bread	<b>26</b>
<b>CHICKEN LIVER PATE</b> , cognac jam, house relish, grilled bread	<b>24</b>
<b>BONE MARROW</b> , parmesan crust, parsley, onion, grilled bread	<b>28</b>
<b>HAND-CUT BEEF TARTARE</b> , egg yolk sauce, garlic crostini	<b>29</b>
<b>DUCK LEG RAVIOLI</b> , brown butter, sage, lemon, duck jus	<b>39</b>
<b>ROASTED CAULIFLOWER</b> , smoked paprika, chimichurri, almonds	<b>38</b>
<b>BLUE EYE COD</b> , spinach, burnt leek, parsley oil, (A)	<b>48</b>
<b>HALF-CHICKEN</b> , alla vodka sauce	<b>42</b>
<b>DRY-AGED DUCK BREAST</b> , red cabbage, red grapes, shiso, duck jus	<b>46</b>
<b>BEEF CHEEKS</b> , parsnip, chimichurri, crispy potatoes, red wine sauce	<b>52</b>
<b>WAGYU SIRLOIN MBS5+ '250G'</b> , cafe de paris, confit garlic, red wine jus	<b>68</b>
<b>SHOESTRING FRIES</b> , truffle aioli	<b>14</b>
<b>DUCK FAT POTATOES</b> , smoked whipped ricotta, confit garlic, chives	<b>17</b>
<b>CHARRED BROCCOLINI</b> , romesco sauce, roasted almonds, lemon	<b>16</b>
<b>LETTUCE</b> , french vinaigrette, grana padano	<b>13</b>

Please notify us about any allergies, or dietary requirements

Seafood origin: A - Australian, I - Imported

10% staff gratuity for groups 6+ | 10% Sunday and 15% Public Holiday surcharge apply

All cards surcharge: 1.4%

## CHEF SELECTION \$89 PP

*sharing menu / min. 2 people*

### **BREAD & BUTTER**

whipped butter, saltbush, flake salt

### **PORK CROQUETTES**

garlic aioli, house pickles, mustard seeds

### **MISO CABBAGE**

black currants, hazelnuts, beans, lemon, grana padano

### **BONE MARROW**

parmesan, parsley, onion, grilled bread

### **FLANK STEAK**

cafe de paris butter, confit garlic, red wine jus

### **CHARRED BROCCOLINI**

romesco, roasted almonds, lemon

### **DUCK FAT POTATOES**

smoked whipped ricotta, garlic, herbs

### **CZECH DOUGHNUT**

vanilla gelato, blueberries, dried strawberries

