



MENU

Rock Oysters with Verjus & Shallot Dressing 4.5 each

Fried Olives stuffed with Cheese & Smoked Aioli 7

Soft Shell Crab, Red Capsicum & Fennel 13

Selection of Charcuterie & Pickles 24

Sweet & Sour Vegetables, Ricotta Mousse, Croutons & Balsamic Glaze 19

Beef Tartare, Egg Yolk Gel, Anchovies & Caper Dressing, Spring Onion, Watercress & Music Bread 19

Cumin Cured Tuna, Cucumber Gel, Crispy Chickpeas, Quail Eggs 22

Octopus Hand, Carrot Puree, Ruby Grapefruit, Kalamata & Almond Soil 20

Acquerello Rice Risotto, Swiss Brown Mushroom, Saffron & Parsley 24

Kingfish, Pea Puree, Pickled Baby Beetroots, Lobster Jus 27

Pork Tenderloin, Herbs, Baby Carrots, Soubise Sauce & Parsnip Crisps 30

Duck Breast, Roast Shallots, Pumpkin Puree, Toasted Hazelnuts, Xeres & Juniper Jus 32

Rocket, Cucumber, Feta, Cherry Tomatoes, Olives & Pumpkin Seeds 13

Broccolini, Extra Virgin Olive Oil, Garlic & Chilli 13

Duck Fat & Herb Roast Potatoes 13

Strawberries, Yoghurt Cream & Three Texture Pistachio 15

Chocolate Cremeux, Peanuts, Salted Caramel & Coffee Ice Cream 15

Selection of Cheeses 8 each