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Black Cockatoo sourdough, za'atar 3

Gibson Grove olives 4

Taramasalata, Salmon caviar, bread 14

Fried potato rosti, fresh truffle 12 each

Roast chicken croquette 3 each

Fried haloumi, pistachios, honey vinaigrette, sesame 12

Ortiz anchovies, cultured butter, bread 25

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Shaved jamón serrano, burrata, pickled chilli 17

Parisian gnocchi, greens, chilli, parmigiano-reggiano, hazelnuts 16

Beef carpaccio, romesco, gruyere, coriander 17

Kingfish crudo, capers, sour cream, radish, mandarin 18

Cavatelli pasta, roasted mushroom, shaved local truffle 25

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Jerusalem artichoke, almond hummus, chickpeas, kalamata 28

Spanish mackerel, agrodolce, roquette, macadamia veloute 34

Jack's Creek grain fed beef sirloin (300g), salsa verde, grilled lime, seeded mustard 40

Crumbed pork cutlet, charred tomatoes, bagna cauda 30

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Pumpkin, garlic yoghurt, brown butter, pepitas 13

Shaved cabbage, herbs, sherry vinaigrette, parmigiano-reggiano 12

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Chef's banquette 70 per person

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