

Black Cockatoo sourdough, za'atar	3
Gibson grove olives	4
Taramasalata, Salmon caviar, bread	16
Fried haloumi, romesco, dukkah	12
Prosciutto, goats curd, chilli jam	20
Beef carpaccio, sour cream, eschalot vinaigrette	19
Kingfish crudo, radish, caper, orange, saffron, witlof	20
Parisian gnocchi, mushrooms, parmigiano-reggiano	18
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Seasonal beans, broccolini, carrot, mushrooms, white wine	28
Roast cauliflower, baba ganoush, tarator, harrisa	29
Grilled tuna, beetroot agrodolce, chilli, hazelnut, chard	39
Moroccan lamb back strap, tomato relish, carrot top pesto	40
Duck breast, mushroom, roast grape, cherry jus	37
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Pumpkin, labne, pinenut, brown butter	15
Cos, turnip, sherry vinaigrette, parmigiano-reggiano	12
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Chef's banquette	70 per person

