

house bread - smoked whip butter 6e  
local olives - chilli - garlic - citrus 8  
house pickles 12

sesame leaf crisp - aioli - piment d'espelette 4.5e  
sydney rocks - natural / finger lime mignonette 4/6e  
grilled baby corn - chimichurri - parmesan 6e  
chicken wang sambo - salsa verde - pickle carrot 6e  
ham hock croquette - mustard crème fraîche 4.5e  
glazed lamb rib - macadamia 6e

prosciutto san daniele 26  
citrus cured salmon - pomelo - radish 28  
orecchiette - spring greens - truffle pecorino 28  
linguine - clams - dashi - chilli 29  
jacks creek rump cap steak ms3+ - café de paris 36  
dressed mignonette - vierge 10

briebella - local honeycomb  
milawa blue - vanilla apple butter  
pyengana cheddar - pinot paste  
house made linseed lavosh  
25 or 9e

green mango granita - coconut cream - lychee  
- vanilla - woodland sorrel 16

tiramisu 16

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feed me \$60 per person

please advise of any allergies

