

house bread | whip butter | pepperberry 4e

local olives | chilli | garlic | citrus 8

house pickles 12

sydney rocks | natural / pancetta & champagne vinaigrette 5 / 5.5e

pork rilette | brioche | gentleman's relish 6e

lamb belly sambo | jalapeno mayo | pickle 6e

buffalo persian feta | oxheart tomatoes | basil verde 22

local cured meats 24

chicken leek terrine | piccalilli 22

ora salmon tartare | roe | seaweed crisp | crème fraîche 26

fettucine alla puttanesca 28

gnocchi | veal glaze | salsa verde 25

aylesbury duck breast | snow peas | heirloom kale | black garlic 37

sirloin steak jacks creek ms3+ | jus gras | leek | smoked macadamia 39

dressed leaves | radish 10

tarago brie | blue mountains honeycomb

bruny island cheddar | desert lime & date chutney

l'affiné au chablis washed rind | pinot paste

milawa blue | vanilla apple butter

house made linseed lavosh | muscatels

36 or 9e

milk chocolate delice | mandarin granita 16

strawberries & cream 16