

house bread | whip butter | smoked salt 4e
local olives | citrus | garlic | chilli 5
house pickles 12
pambula sydney rocks | natural / hills cider foam 4e / 4.5e

arancini | wild mushrooms | pickled enoki 4e
chicken wang sambo | dill pickle | aioli 5e
mooloolaba tuna taco | preserved lemon | avo creme fraiche 6.5e
yamba kataifi prawn | sauce gribiche 9e
local mortadella | pastrami | prosciutto crudo | pickles 22
gnocchi | spring greens | pecorino 26
butterflied baby chicken | miso corn butter 32
black opal wagyu rump ms9+ | jus gras 39
twice cooked kipfler potatoes | mint salsa verde 16
cacio e pepe shoestrings 12
charred salad | pomegranate | preserve lemon | pecorino 15

cheese service | paired accompaniments | house lavosh 9e
prosecco | elderflower | strawberry jus 18
tiramisu 16

feed me \$70 per person

please advise of any allergies