

AG EATS

<i>AG Bread + House Cultured Butter</i>	12
<i>Sydney Rock Oyster – Natural</i>	5e
<i>Wild Mushroom Tart + Thyme + Aged Manchego</i>	6e
<i>Jamon Serrano + Pickled Sugar Plum + Oregano + Thyme</i>	20

From the Hibachi Grill

<i>BBQ Sydney Rock Oyster with Prosciutto XO</i>	5.5e
<i>Grilled Scallop Sambo + Pickled Jerusalem Artichoke + Aioli</i>	8e
<i>Koji Marinated Chicken Skewer + Garlic Chive</i>	7e
<i>+ Miso Chili Dressing</i>	
<i>Lamb Rump Skewer + Soy Tomato Reduction + Marjoram</i>	11e
<i>Shoestrings + Cacio e Pepe Salt</i>	9
<i>Seasonal Leaf Salad + Apple + Walnut + Preserved</i>	14
<i>Kumquat Dressing</i>	

Cheese with accompaniments

<i>Milawa blue</i>	9
<i>Merco 6 Month Aged Manchego</i>	9
<i>Tarago Gippsland Brie</i>	9
<i>Selection of all</i>	27