

AG EATS

AG Bread House Compound Butter	12
Marinated Alto Olives	10
Sydney Rock Oyster Lemon	6e
Sydney Rock Oyster Cumquat Salsa	6.5e
Crumbed Pork Tenderloin Sambo Japanese Tartare	7e
Wagyu Bresaola Pickled Mustard Seed Alto Olive Oil	20
Baked Organic Double Cream Brie Grilled Wild Mushroom Rosemary	22

From the Hibachi Grill

Koji Marinated Chicken Skewer Garlic Chive Miso Chilli Dressing	7e
Grilled Duck Breast Ruby Grapefruit Black Garlic Citrus Jus	36
Tajima Wagyu Rump MBS6+ Shiso Chimichurri Pickled Daikon	42
600g Pinnacle Rib Eye on the Bone Charred Greens Yuzu Kosho Jus	100
Shoestrings Cacio e Pepe Salt Pecorino	9
Seasonal Leaf Wild Rice Furikake Preserved Cumquat Dressing	14

Cheese Selection Lavosh Honeycomb Quince	27
Please ask our staff about this week's dessert	

FEED ME MENU

70pp