



FOCACCIA 4ea

balsamic + evo

MARINATED OLIVES 9

SYDNEY ROCK OYSTERS 6ea

freshly shucked with mignonette

CROQUETTE 6ea

porcini mushroom & truffle, black garlic aioli, reggiano snow

SOUS VIDE LEEKS 18

romesco, persian Feta, leek crisps (gf)

BUFFALO MOZZARELLA CROSTINI 19

heirlooms, basil, aged balsamic

DUCK LIVER PATE 24

pickled grapes and cornichons

GRILLED WA OCTOPUS 26

bottarga cream and herb vinaigrette

STUFFED ZUCCHINI FLOWERS 20

spinach, ricotta (3 pc)

KINGFISH CEVICHE 26

cucumber jelly, salmon roe, BBQ grapes (gf)

SIZZLING SICILIAN PRAWNS 24

garlic, chilli, Napoletana sauce (gf)

JAMÓN IBÉRICO 42 MONTHS 50gm 25

CHEESE PLATE 34

selection of 4 local & imported cheese, crackers & quince paste

CHARCUTERIE PLATE 34

selection of 4 local & imported meats, bread & pickles

CHEESE & CHARCUTERIE SELECTION 46

bread & crackers

PASTA

(GF pasta available)

SQUID INK TAGLIOLINI 39

blue swimmer crab, king prawn, chilli-garlic

GNOCCHI AL LIMONE 30

asparagus, baby corn, peas zucchini, lemon zest & grana Padano

PAPPARDELLE DUCK RAGU 35

MAINS

FISH OF THE DAY MP

SLOW COOKED LAMB RUMP 42

soft polenta, chestnuts, parsley garlic oil

RANGERS WAGYU 9 RUMP CAP 240G 59

maple jus

FILLET MIGNON-240G 52

prawns, bearnaise sauce, potato rosti

SIDES

PATATAS BRAVAS 12

fiery sauce

HAND CUT CHIPS 10

WITLOF, FENNEL, BLOOD ORANGE, CANDIED WALNUTS 13

BAKED BRUSSELS SPROUTS 14

pancetta, parmesan snow

