

FOR THE TABLE

♥ SONOMA ROSEMARY OLIVE OIL FOACCIA 8pp
pepe saya cultured butter

MARINATED ALTO OLIVES 8
fennel, chilli, garlic

ENTREE

BERKSHIRE PORK BELLY 28
fremantle octopus, gochujang, rosella

🌱 JASMINE GREEN TEA SMOKED DUCK BREAST 29
beetroot ketchup, papaya, asparagus, pickled mushroom

🌱 HIRAMASA KINGFISH CEVICHE 35
kalamansi, jalapeno, watermelon, creme fraiche

✓ CHERMOULA ROASTED CAULIFLOWER 26
heirloom carrots, hummus, chimichurri, kale

CHARCUTERIE 38
salami sopressa fennel veneto, wagyu beef bresaola, mortadella, manchego, house pickles, focaccia

SIGNATURE CUTS

🌱 all cuts are NSW grown & bred
each dish accompanied with house harissa, fennel radish herb salad, jus

GRAINGE SILVER GRAIN FED RIB EYE, 350G 65

SOUTHERN PRIME GRAIN FED BEEF STRIPLOIN, 250G 50

RIVERINA BLACK ANGUS GRAIN FED BEEF CHEEK, 250G 46

GREAT SOUTHERN PINNACLE GRASS FED BEEF 56

TENDERLOIN, 200G

MAIN

12 HOUR ROASTED LAMB SHOULDER 49
confit carrot puree, pickled beetroot, zucchini flower, goats curd, eggplant kasundi

🌱 42 DEGREE DAISHI POACHED TASMANIA 48
PETUNA SALMON
green lip mussel, blistered heirloom tomatoes, enoki, romesco, fennel pollen

🌱 GAME FARM CHICKEN SUPREME 45
hawkesbury squid, celery, shiitake mushroom, cannellini beans

✓♥ HANDMADE GNOCCHI 40
oyster mushroom, edamame, sweet corn, tomato confit, kale, beetroot essence

EXTRAS

♥ TRUFFLE FRIES 13
white truffle oil, parmesan

🌱 PAN ROASTED POTATO 13
pancetta, honey

🌱♥ MARKET GREENS 13
confit shallots, chilli, almond, lemon

♥ BABY GEM SALAD 13
chilli pangrattato, parmesan, buttermilk dressing

DINNER MENU
18:00-22:00

🌱 dairy free 🌱 gluten free ✓ vegan ♥ vegetarian

Some items on the menu may contain ingredients that can cause severe or adverse reactions in some individuals - such as nuts, seafood, fish, milk, gluten, eggs, sesame seeds, tree nuts, lupin, sulfates and soybeans

Please advise staff of any known food allergy when ordering from the menu