

Starters

Focaccia di Recco <i>caper, chilli, gruyère</i>	16
Sydney Rock Oysters <i>mignonette, lemon</i>	46/90
“Flambadou” oyster <i>nduja, guindillas</i>	10ea
Scallops <i>yuzu kosho, celery</i>	20
Spring vegetables <i>herb crème fraîche</i>	23
Broadbean salad <i>ricotta, pickled lemon</i>	24
King salmon <i>avocado, sorrel</i>	28
Raw beef <i>green mustard, crispy onions</i>	26
Braised leeks <i>seaweed, smoked eel</i>	25
Pork jowl <i>cos lettuce, buckwheat</i>	29

Mains

F
R
O
M

The Charcoal Grill

Roast chicken <i>mussels, onions</i>	H 30 / W 55
Flathead <i>herb salad, lemon</i>	52
250g Beef rump cap <i>grilled vegetable salad</i>	55

F
R
O
M

The Wood Grill

Sugar loaf cabbage <i>Bequinho Peppers, fried garlic</i>	36
Whole rainbow trout <i>dill vinaigrette</i>	42
Lamb shoulder <i>fennel, rhubarb</i>	68

Swordfish
5+ days · horseradish
200g/400g 42/84

D
R
Y Char Siu pork chop
12+ days · herbs, 350g 52

A
G
E
D Jack's Creek MB3 sinloin
on the bone
50+ days · 750g 180

Riverine MB2 T-bone
20+ days · 1kg 220

Ranger Valley MB3 Tomahawk
35+ days · 1.5kg 280

Sides

Radicchio <i>crispy onions, gouda</i>	13
Tomatoes <i>white onion, mustard vinaigrette</i>	13
Erbette spinach <i>chicken fat</i>	13
Fries <i>Espelette, parmesan</i>	13