

SHARED GROUP MENU

Two course 90pp

House-made cast iron bread, butter, sea salt

Beef tartare, bone marrow, beef fat lavosh

Dry-aged Hiramasa kingfish, aji amarillo, pickled kumquat

Ash roasted beetroot, black garlic, butternut

+ "Flambadou" oyster, nduja, guindillas, beef fat (+ 10ea)

Riverine Angus Sirloin, bone-in, MB 3+ , chimichurri

Market fish, herb puree, salsa crude

Grilled sugarloaf cabbage, green goddess

House leaves, toasted seeds

French fries, vinegar salt

Dessert Course + 20pp

Chocolate layer cake, vanilla cream