

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>fermented jalapeno, celery</i>	21
Autumn vegetables <i>herb crème fraîche</i>	23
Garden pea salad <i>ricotta, pickled lemon</i>	24
Yellow fin tuna <i>cucumber, ginger</i>	34
Raw beef <i>green mustard, crispy onions</i>	26
Embered oxheart tomato <i>smoked eel, house bread</i>	28
Cavatelli <i>biquinho peppers, zucchini flowers, bottarga</i>	29

Mains

F
R
O
M

The Charcoal Grill

T
H
E

Roasted eggplants
salsa verde, sugar plum tomatoes 34

J
O
S
P
E
R

Roast chicken
mussels, onions H 30 / W 55

Flathead
herb salad, lemon 52

250g Black Onyx flank
grilled vegetable salad 55

F
R
O
M

The Wood Grill

T
H
E

Sugarloaf cabbage
pickled peppers, fried garlic 34

H
E
A
R
T
H

Southern calamari
shiso, parsley 55

Whole rainbow trout
dill vinaigrette 42

Lamb saddle
zucchini, white anchovy 54

D
R
Y

A
G
E
D

Swordfish
5+ days · horseradish
200g/400g 44/88

Aged pork chop
12+ days · sprouts, blackberries
350g 56

Jack’s Creek MB3 sirloin
on the bone
50+ days · 750g 180

Wagga Wagga MB2 T-bone
15+ days · 1kg 220

Ranger Valley MB3 tomahawk
20+ days · 1.5kg 280

Sides

Radicchio <i>crispy onions, gouda</i>	13
Erbette spinach <i>chicken fat</i>	13
Fries <i>herbs, vinegar</i>	13
Iceberg lettuce <i>tomato, smoked buttermilk</i>	18