

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

Southern calamari
shiso, parsley 55

R
T
H

Whole rainbow trout
leek vinaigrette 42

Beef short rib
green beans, mustard glaze 72

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

D
R
Y

Aged Duroc x Hampshire pork
18+ days MP

A
G
E
D

Jack's Creek MB3 sirloin
on the bone
30+ days · 750g 180

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

Ranger Valley MB3 tomahawk
20+ days · 1.5kg 280

Sides

Radicchio
crispy onions, gouda 13

Erbette spinach
chicken fat 13

Fries
herbs, vinegar 13

Iceberg lettuce
smoked buttermilk 18