

Starters

Focaccia di Recco <i>caper, chilli, gruyère</i>	17
Sydney Rock oysters <i>mignonette, lemon</i>	48/95
“Flambadou” oyster <i>nduja, quindillas</i>	10ea
Scallops <i>fermented jalapeno, celery</i>	22
Spring vegetables <i>yuzu koshu</i>	24
Garden pea salad <i>ricotta, pickled lemon</i>	25
Albacore tuna <i>artichoke, bottarga</i>	30
Raw beef <i>fermented red cabbage, pink peppercorn</i>	28
Smoked eel <i>golden beetroots, house bread</i>	30

Mains

<i>F R O M</i>	The Charcoal Grill	
<i>T H E</i>	Charred brassicas <i>almonds, sour onion</i>	34
<i>J O S P E R</i>	Roast chicken <i>spring onion, broadbean, lovage</i>	H 32 / W 57
	Flathead <i>herb salad, lemon</i>	55
	250g MB4 rump cap <i>grilled vegetable salad</i>	55

<i>F R O M</i>	The Wood Grill	
<i>T H E</i>	Sugarloaf cabbage <i>pickled peppers, fried garlic</i>	36
<i>H E A R T H</i>	Southern calamari <i>shiso, parsley</i>	58
	Whole grilled snapper <i>erbette spinach, fermented chilli</i>	48
	Lamb shoulder <i>asparagus, preserved young garlic</i>	62

Sides

Spring greens <i>crispy onions, toasted seeds</i>	15	Fries <i>herbs, vinegar</i>	15
Crispy potatoes <i>spring onions</i>	16	Iceberg lettuce <i>smoked buttermilk</i>	19

Express Lunch

\$50 PP

MAIN (choose one)

Flathead, herb salad, lemon
or
200g Scotch fillet, grilled vegetable salad
Vegetarian / Vegan options available on request

BEVERAGE (choose one)

Morison's gift Chardonnay, Margaret River, WA
Pitchfork Rose, Margaret River, WA
Earthworks Shiraz, Barossa Valley, SA
Hahn Super Dry tap beer
House made soda

Dry Aged

Swordfish <i>5+ days · horseradish</i>	200g/400g	45/90
Hampshire pork loin <i>18+ days · cumquat, chestnut mushroom</i>		75
Jack's Creek MB3 sirloin on the bone <i>30+ days · 750g</i>		190
Wagga Wagga MB2 T-bone <i>15+ days · 1kg</i>		230
Ranger Valley MB3 tomahawk <i>20+ days · 1.5kg</i>		294