

## Starters

|   |       |
|---|-------|
| Focaccia di Recco                             |       |
| <i>caper, chilli, gruyère</i>                 | 17    |
| Sydney Rock oysters                           |       |
| <i>mignonette, lemon</i>                      | 48/95 |
| “Flambadou” oyster                            |       |
| <i>nduja, guindillas</i>                      | 10ea  |
| Scallops                                      |       |
| <i>fermented jalapeno, celery</i>             | 22    |
| Summer vegetables                             |       |
| <i>yuzu koshu</i>                             | 24    |
| Garden pea salad                              |       |
| <i>ricotta, pickled lemon</i>                 | 25    |
| Atlantic Salmon                               |       |
| <i>tomato, avocado, bequinho pepper</i>       | 30    |
| Raw beef                                      |       |
| <i>fermented red cabbage, pink peppercorn</i> | 28    |

## Mains

|  |                                    |             |
|--|------------------------------------|-------------|
| <i>F<br/>R<br/>O<br/>M</i>             | <b>The Charcoal Grill</b>          |             |
|  | Charred brassicas                  |             |
| <i>T<br/>H<br/>E</i>                   | <i>almonds, sour onion</i>         | 34          |
| <i>J<br/>O<br/>S<br/>P<br/>E<br/>R</i> | Roast chicken                      |             |
|  | <i>rainbow chard, lovage, corn</i> | H 32 / W 57 |
|  | 250g MB4 rump cap                  |             |
|  | <i>grilled vegetable salad</i>     | 55          |

|  |  |    |
|--|--|----|
| <i>F<br/>R<br/>O<br/>M</i>             | <b>The Wood Grill</b>                    |    |
|  | Sugarloaf cabbage                        |    |
| <i>T<br/>H<br/>E</i>                   | <i>pickled peppers, fried garlic</i>     | 36 |
| <i>H<br/>E<br/>A<br/>R<br/>T<br/>H</i> | Southern calamari                        |    |
|  | <i>shiso, parsley</i>                    | 58 |
|  | Whole grilled snapper                    |    |
|  | <i>erbette spinach, fermented chilli</i> | 48 |
|  | Lamb shoulder                            |    |
|  | <i>green beans, summer peppers</i>       | 62 |

## Sides

|  |                          |
|--|--------------------------|
| Summer leaves                          | Fries                    |
| <i>crispy onions, toasted seeds</i> 15 | <i>herbs, vinegar</i> 15 |
| Crispy potatoes                        |                          |
| <i>salsa verde</i> 16                  |                          |

## Express Lunch

\$50 PP

### MAIN (choose one)

Swordfish, horseradish, lemon

or

200g Scotch fillet, grilled vegetable salad

Vegetarian / Vegan options available on request

### BEVERAGE (choose one)

Pour le Vin - Sauvignon Blanc, Vin de France

Selon Letang - Cinsault, Languedoc, France

Hahn Super Dry tap beer

House made soda

## Dry Aged

|  |                  |
|--|------------------|
| Swordfish                                    |                  |
| <i>5+ days · horseradish</i>                 | <i>200g/400g</i> |
|  | 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              |