

SHARING MENUS

Designed for group dining, Chef's sharing menus are available for tables of 4+ but required for groups of 8 or more.

Two Course **105 pp**

Soundough miche bread, chicken butter

Smoked beetroot, goat's cheese, mandarin

Beef tartare, smoked eel, wasabi (A)

Kingfish crudo, grapefruit, apple cucumber (A)

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

Market fish, herb puree, salsa cruda (M)

Grilled sugarloaf cabbage, green goddess

House leaves, toasted seeds, orange dressing

French fries, vinegar salt

Add Dessert Course **+ 15 pp**

Chocolate layer cake, vanilla cream

Espresso mousse, soundough ice cream, sherry prunes

ADD-ONS

Sydney Rock Oysters, mignonette, lemon (A) 39 | 72

"Flambadou" Oyster, nduja, guindillas, beef fat (A) 9ea

Raw scallop in shell, smoked crème fraîche, dashi (I) 12ea

Yamba prawn, fermented chilli vinaigrette (A) 14ea