

## CHEF'S MENU \$59

## ADD ON

SMOKED SPRING BAY MUSSELS (4) (GF,DF) 9

SYDNEY ROCK OYSTERS, sherry vinegar, basque pepper 4.5ea

WHITE ANCHOVIES, corn bread, onion, coriander (2) (DF) 8

## MENU

SOURDOUGH, olive oil (VE)

POTATO CAKES, almond cream, trout roe (VOA)

YELLOW FIN TUNA, olive, coriander (GF,DF)

JAMON SERRANO, grissini (DF) (JAMON IBERICO +15)

WOODFIRED CHORIZO, roasted capsicums, sherry vinegar (GF,DF)

CHARGRILLED FISH, capers, white wine (GF,DF)

WAGYU FLANK, mbs5+, tarragon, chilli salsa (DF)

SIDES: bitter leaves | duck fat potatoes

BASQUE CHEESECAKE, sour cherries (v,GF)

CHOCOLATE TART, passionfruit ice cream (v)

SELECTION OF ARTISAN CHEESES, lavosh,  
preserved fruits (v) 10pp

V = Vegetarian, VE = Vegan,

GF = Gluten Free, DF = Dairy Free

Large groups of 10+ will incur a 8% service charge.

## PREMIUM MENU \$69

## ADD ON

SMOKED SPRING BAY MUSSELS (4) (GF,DF) 9

SYDNEY ROCK OYSTERS, sherry vinegar, basque pepper 4.5ea

WHITE ANCHOVIES, corn bread, onion, coriander (2) (DF) 8

## MENU

SOURDOUGH, olive oil (VE)

JAMON SERRANO, grissini (DF) (JAMON IBERICO +15)

POTATO CAKES, almond cream, trout roe (VOA)

YELLOW FIN TUNA, olive, coriander (GF,DF)

WOODFIRED ASPARAGUS, ham, chives (VOA,GF)

QUEENSLAND BAY SQUID, parmesan, chilli, lemon (GF)

WOODFIRED CHORIZO, roasted capsicums, sherry vinegar (GF,DF)

CHICKPEA, zucchini, roast peppers, goats curd (GF)

CHARGRILLED FISH, capers, white wine (GF,DF)

WAGYU FLANK, mbs5+, tarragon, chilli salsa (GF,DF)

SIDES: bitter leaves | duck fat potatoes

BASQUE CHEESECAKE, sour cherries (V,GF)

CHOCOLATE TART, passionfruit ice cream (V)

SELECTION OF ARTISAN CHEESES, lavosh,  
preserved fruits (V) 10pp

V = Vegetarian, VE = Vegan,

GF = Gluten Free, DF = Dairy Free

Large groups of 10+ will incur a 8% service charge.

## A LA CARTE

SOURDOUGH, olive oil (VE)	3pp
SYDNEY ROCK OYSTERS, sherry vinegar, basque pepper (GF)	4.5ea
AUSTRALIAN OLIVES, rosemary, orange (VE,GF)	8
POTATO CRISPS, thyme, fennel, lemon (VE,GF)	6
POTATO CAKES, almond cream, trout roe (4) (VOA)	12
SMOKED SPRING BAY MUSSELS (4) (GF,DF)	9
WHITE ANCHOVIES, corn bread, onion, coriander (2) (DF)	8
AGED MANCHEGO, quince, rocket (V,GF)	8
WOODFIRED ASPARAGUS, ham, chives (VOA,GF)	14
RAW YELLOW FIN TUNA, olive, coriander (GF,DF)	18
JAMON SERRANO (DF) 12   HAND SLICED JAMON IBERICO (DF)	22
SWISS CHARD PIE, filo pastry, ricotta salata (V)	12
QUEENSLAND BAY SQUID, parmesan, chilli, lemon (GF)	14
CHARGRILLED CHORIZO, roasted capsicums, sherry vinegar (DF)	14
CHICKPEA, zucchini, roast peppers, goats curd (GF,VE AVAILABLE)	18/28
BUTTERFLY KING GEORGE WHITING, capers, white wine (GF,DF)	26/36
AGED DUCK BREAST, grilled radicchio, duck jus (DF)	28/38
WAGYU FLANK, mbs5+, tarragon, chilli salsa (GF,DF)	32/42
BITTER LEAVES, pine nuts, currants (VE,GF)	11
DUCK FAT POTATOES (GF)	11
BASQUE CHEESECAKE, sour cherries (V,GF)	12
CHOCOLATE TART, passionfruit ice cream (V)	14
MULBERRIES, almond cream, savoiardi (V)	14
SELECTION OF ARTISAN CHEESES, lavosh, preserved fruits (V)	16/32