

SAMPLE CHEF'S MENU / GROUPS MENU \$80

SOURDOUGH, olive oil (VE)

+ sydney rock oysters, sherry vinegar, basque pepper 4.5ea

JAMON SERRANO, grissini (DF)

FRIED TIGER PRAWN, prawn butter (GFA)

TUNA CRUDO, persimmon, shiso (DF)

CHEESE CROQUETTE, fermented chilli, tomato (v)

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

CHARGRILLED PINK SNAPPER FILLET, radish, jus (GF,DF)

PORK BELLY, parsley, onion, sherry (GF,DF)

OR BLACK ANGUS FLANK, mbs5+, tarragon chilli salsa (GF) 10

SIDES: autumn leaves | duck fat potatoes

BASQUE CHEESECAKE, seasonal fruit (v,GF)

CHOCOLATE, hazelnut, dulce de leche, milk ice cream (v)

+ selection of artisan cheese, lavosh,
preserved fruits (v) 10pp

V = Vegetarian, VE = Vegan, GF = Gluten Free, DF = Dairy Free

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