

## SAMPLE A LA CARTE

SOURDOUGH, olive oil (VE)	3pp
SYDNEY ROCK OYSTERS, sherry vinegar, basque pepper	4.5ea
CANDIED WALNUTS, campari salt (VE,GF)	6
SPICY MIXED OLIVES	6
CHEESE CROQUETTE, fermented chilli, tomato (4) (v)	14
FRIED TIGER PRAWNS, prawn emulsion (4)	20
JAMON SERRANO, grissini (GF,DF)	14
FIGS, tomato, almond, caper leaves (VE,GFA)	18
TUNA CRUDO, persimmon, shiso (DF)	22
WOODFIRED CHORIZO, roast peppers (GF,DF)	20
PORK BELLY, red cabbage, jowl croquette, jus (GF,DF)	24
SPICED EGGPLANT, sesame crumb, fennel salad (VE,GF)	28
CHARGRILLED PINK SNAPPER FILLET, radish, jus (GF,DF)	36
DUCK BREAST, baby beetroot, pistachio crumb, jus (GF,DF)	36
SLOW COOKED BEEF SHORT RIB, jerusalem artichoke, mixed grains(GF)	45
BLACK ANGUS FLANK, 200g, mbs5+, tarragon chilli salsa (GF,DF)	40
AUTUMN LEAVES, maple dressing (VE,GF)	10
MARINATED CARROTS, coconut, parsley (VE,GF)	11
DUCK FAT POTATOES (GF)	11
BASQUE CHEESECAKE, seasonal fruit (v,GF)	12
CHOCOLATE, hazelnut, dulce de leche, milk ice cream (v)	14
ROASTED STONEFRUIT, saffron ice cream, honey, thyme (GF,VE AVAILABLE)	12
SELECTION OF ARTISAN CHEESES, lavosh, preserved fruits (v)	16/32