



Eight dish set menu / \$66 per person

south coast oysters, fermented chilli, persimmon, perilla mint (df) (nf) (gf)
warm marinated local olives (v) (ve) (df) (nf) (gf)

wood fired bread (v) (ve) (df) (nf) (gf) (gfo)
baba ganoush, pickled pearl onion, olive oil (v) (ve) (gf) (df) (nf)
smoked mortadella (gf) (df) (nf)
half shell scallop, nduja xo crust, coriander oil (gf) (nf)

roasted whole spatchcock, bagna cauda, squid ink fregola, salt bush, paprika (df) (nf)
charred brussel sprouts, wagyu bacon, pecorino (gf) (nf) (vo) (veo) (dfo)

add dessert (+\$10pp)

chocolate and rosemary brûlée, crème freiche chantilly (v) (gf) (nf)



Twelve dish set menu / \$88 per person

south coast oysters, fermented chilli, persimmon, perilla mint (df) (nf) (gf)
warm marinated local olives (v) (ve) (df) (nf) (gf)
house pickles (v) (ve) (df) (nf) (gf)

wood fired bread (v) (ve) (df) (nf) (gf) (gfo)
taramasalata, dill oil, coastal greens (nf)
18-month prosciutto di san daniele (df) (nf) (gf)
cured bonito, quakes, finger lime, kelp salt, romesco (gf) (df)
half shell scallop, nduja xo crust, coriander oil (gf) (nf)

wood grilled wagyu hanging tender, aji verde, pickled pearl onion, burnt lime (gf) (df) (nf)
charred broccolini, chickpea, onion, tea-soaked raisin, mint (v) (ve) (gf) (df) (nf)
fries, herb salt, aioli (v) (ve) (gf) (df) (nf)
sub in berkshire pork dry aged tomahawk, +\$15pp (gf) (nfo) (df)

chocolate and rosemary brûlée, crème freiche chantilly (v) (gf) (nf)