

# A La Carte

Sourdough Focaccia, Aleppo Pepper & Coppertree Butter \$4 pp

Zucchini Flower, Ricotta, Lemon Aspen, Salsa Macha \$6 ea

Black Garlic Taralli, Cantabrian Anchovy, Wattleseed \$7 ea

Octopus Spiedini, Pickled Eschalot, XO, Shiso \$9 ea

Mackerel, Cashew, Remoulade, Brioche \$8 ea

Porchetta Crocchè, Black Walnut, Apple, Mustard \$8 ea

Stracciatella, Melon, Fennel, Leek, Crostini \$27

Blue Fin Tuna Carpaccio, Capsicum Miso, Nectarine \$28

Bone Marrow, Pork Bolognese, Sourdough Crumpet \$28

Potato Bucatini, Cacio e Pepe, Pink Peppercorn \$29

Khorasan Spaghetti, Scallop, Sea Urchin, Kombu Butter \$36

Squid Ink Mafaldine, King Prawn, Mussel Butter, Chilli \$38

Gnocchetti, Pork Sausage, Nduja, Tomato, Macadamia \$34

Charred Cabbage, Almond, Salsa Verde, Lentil \$32

Market Fish, Clams, Lemon, Tarragon \$MP

Duck Breast, Black Figs, Fregola Sarda, Jus \$44

Black Angus Flank Steak, Anchovy Butter, Black Garlic \$52

Crispy Potatoes, Espelette Pepper \$14

Baby Cos & Iceberg Salad, Green Goddess Dressing \$12

Pavlova, Honeycomb, Spiced Pineapple, Tarragon \$18

Panna Cotta, Lemon & Rosemary Granita, Peach \$18

Solomon's Seal Caramel Tart, Fennel Miso, Blackberry \$18

Tiramisu della Nonna \$18