

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

Roasted Scallop, Brioche, Kombu Butter, Kohlrabi \$13 ea

Wagyu Tonnato, Crispy Choux, Horseradish \$9 ea

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

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

Octopus Salad, Jerusalem Artichoke, Mustard Greens \$28

Bone Marrow, Pork Bolognese, Sourdough Crumpet \$28

Potato Gnocchi, Pistachio, Brown Butter, Sage \$29

Tonnarelli alla Chitarra, Spanner Crab, Bottarga, Kombu \$43

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

Cavatelli, 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

Iceberg Lettuce Salad, Green Goddess Dressing \$12

Pavlova, Quince, Coconut, Tarragon, Buckwheat \$18

Panna Cotta, Persimmon, Sudachi Granita \$18

Chocolate Frangipane Tart, Lavender, Mascarpone \$18

Tiramisu della Nonna \$18