A La Carte

House Made Sourdough & Miso Butter $4 pp
Zucchini Flower, Ricotta, Lemon Aspen, Salsa Macha $6 ea
Black Garlic Taralli, Cantabrian Anchovy (I), Wattleseed $7 ea
Hokkaido Scallop (I), Brioche, Kombu Butter, Kohlrabi $13 ea
Octopus (A), Nduja, Chicory, Rye Crumpet $10 ea
Porchetta Crocchè, Black Walnut, Apple, Mustard $8 ea

Stracciatella, Green Pea, Mandarin, Fennel, Rye Cracker $27
Bluefin Tuna Crudo (A), Blood Orange, Cucumber, Kombu $28
Bone Marrow, Pork Bolognese, Toasted Sourdough $28

Carnaroli Risotto, Jerusalem Artichoke, Mushroom $32
Tonnarelli, Spanner Crab (A), Lemon, Kombu $42
Mafaldine, King Prawn (A), Shellfish Butter (A), Chilli $38
Pici, Berkshire Pork Ragù, Shiitake, Sage, Macadamia $36

Charred Fioretto, Almond, Salsa Verde, Fregola $32
Market Fish (A), Cloudy Bay Clams (I), Lemon, Tarragon $MP
Duck Breast, Cumquat, Lentils, Grapefruit Jus $44
Black Angus Flank Steak, Dianne Sauce, Peppers $52

Crispy Potatoes, Espelette Pepper $14
Iceberg Lettuce Salad, Green Goddess Dressing $12

Panna Cotta, Quince, Sudachi Granita $18
Cacao Pavlova, Peanut Miso Semifreddo, Rhubarb $18
Tiramisu della Nonna $18

Seafood Origin (A) = Australian (I) = Imported