A La Carte

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

Stracciatella, Melon, Burnt Honey, Rye Cracker $27
Kingfish Crudo (A), Nectarine, Brown Butter Vinaigrette $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
Rigatoni, Veal Ragù, Guanciale, Sorrel, Macadamia $36

Eggplant Cotoletta, Salsa Verde, Feta, Fennel $32
Market Fish (A), Cloudy Bay Clams (I), Lemon, Tarragon $MP
Duck Breast, Rhubarb, Lentils, Fragrant Jus $44
Black Angus Flank Steak, Dianne Sauce, Peppers $52

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

Ricotta Panna Cotta, Pear, Lemon Granita $18
Peanut Miso Semifreddo, Date, Blueberry $18
Tiramisu della Nonna $18

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