

VEGETABLES & SIDES

Roasted Leeks | Bearnaise 10

Grilled Gem Lettuce | Burnt Butter | Sage 10

Grilled Zucchini | Manchego 10

Crispy Brussels Sprouts | House made Speck | Spiced Lentils
Fermented Chilli 10

House Made Triple Cooked Chips | Aioli 10

Saffron Potatoes | Roasted Peppers | Gribiche Sauce 10

Roasted Pumpkin | Truffle | Granola 10

Grilled Asparagus | Chilli Oil 10

SYDNEY ROCK OYSTERS

4 per piece

Pickled Cucumber | Lime & Agave

Mignonette Dressing

Natural

ENTRÉES

Pork Terrine | Brioche | Condiments | Pickles 12

Duck Rillettes | Brioche | Condiments | Pickles 14

Chicken & Foie Gras Parfait | Brioche | Condiments Pickles 22

Steak Tartare | Hand Chopped Filet | Capers | Quail Egg 23

Leek Terrine | Frisse | Shaved Truffle 24

Tomato Salad | Buffalo Mozzarella | Balsamic Gastric | Micro Basil 16

Pan Seared Scallops | Nduja | Mustard Leaves 20

Tuna Carpaccio | Leek Vinaigrette | Chilli | Niçoise Vegetables 24

CHARCOAL PIT

Signature Rotisserie Suckling Pig | Savory Orange Purée

Confit Fennel | Roasted Onion 39

F1 Wagyu Beef Sirloin | Green Beans | Anchovy Eshallots 32

SWINE

Braised Pig's Trotter | Zampone Style Filling | Sweetbreads | Morel
Mushroom | Potato Purée* 39

Roasted Pork Cutlet | Bone On | Braised Cabbage | House Bacon
Carrots 26

Crispy Pork Belly | Crackling | Calvados Apples | Braised Endive
Pork Reduction 30

Rolled Pork Loin Roast | Green Parsley Spätzle | Applewood Smoked
Bacon 32

MAINS

Chicken Breast | Roasted Corn Fed Chicken | Mashed Potato
Brown Butter | Rosemary Jus 26

Pan Roasted Mulloway | Salsa Verde | Peppers 24

Hot & Sour Surf Clams | Ground Berkshire Pork | Chilli | Lime
Lemongrass 29

Sweet Corn Ravioli | White Cheese | Pickled & Roasted Onions
Sour Cream | Lime (V) 23
add Chorizo 30

