

VEGETABLES

Saffron Potatoes | Roasted Peppers | Gribiche Sauce 9

Crispy Brussels Sprouts | House made Speck | Spiced Lentils
Fermented Chilli 9

Roasted Leek | Béarnaise 9

Grilled Asparagus | Chilli Oil 9

Zucchini Manchego 9

Triple Cooked Chips | Aioli 10

APPETISERS & SALADS

Oysters | Sydney Rock | 4 per piece
Pickled Cucumber | Lime & Agave
Mignonette Dressing
Natural

Pork Croquettes | Chipolata Mayo 8

Terrine Board | Brioche | House Made Specialities | Pickles
Condiments 30

Snow Pea Tendril | Shaved Fennel | Dill | Ricotta
Sumac | Toasted Pine Nuts 12

Tuna Carpaccio | Leek Vinaigrette | Chilli | Niçoise Vegetables 24

Vietnamese Summer Salad | Grilled Pork | Mint
Shaved Vegetables | Lime | Nuoc Cham 12

Watermelon & Confit Duck | Chilli | Coriander 18

Tomato Salad | Buffalo Mozzarella | Balsamic Gastric
Micro Basil 16

CHARCOAL PIT

Signature Rotisserie Suckling Pig | Savory Orange Purée
Confit Fennel | Roasted Onion 39

F1 Wagyu Beef Sirloin | Green Beans | Anchovy Eshallots 28

Grilled Pork Chop | Braised Cabbage | House Bacon | Carrots 26

Chermoula Rubbed Chicken | Roasted Peppers
Marinated Yoghurt 24

MAINS

Wagyu Beef Burger | Tomato | House-Made Burger Sauce | Gruyere |
Gem Lettuce Brioche Bun 18

Pan Seared Scallops | Nduja | Mustard Leaves 26

Pan Roasted Mulloway | Salsa Verde | Peppers 24

Marinated Flank Steak | Five Spice | Szechuan | Avocado
Cucumber 25

PASTA

Fresh Pappardelle | Homogenized Corn | Red Onion Salsa 17

Crab & Chilli Spaghettini | Micro Basil | Parmesan 25

Spaghetti Carbonara | Guanciale | Pancetta | Grated Parmesan 20

