



**\$40 1 course \$50 2 course \$60 3 course**

Includes glass of wine, beer or soft drink

### **To start**

Sourdough, pepe saya cultured butter \$3 per person

Freshly shucked rock oyster, mignonette dressing, lemon \$4 each

### **Entrée**

Mozzarella, peas, edamame, chervil, mint, capers, wasabi, pane carasau

Duck liver & cognac parfait, cornichon's, charred sourdough

Crispy pork belly, coriander, thai basil, green mango salad, coconut dressing

Hiramasa kingfish sashimi, pickled daikon, wakame, miso kewpie, shiso

Squid ink spaghetti, prawn, garlic, chilli, lemon, parsley *\*available as a main course*

### **Main**

Pan fried Humpty Doo barramundi, lentil dahl, turmeric yoghurt, curry leaf salad

Seared ocean trout, calamari, piquillo pepper, chorizo, olive

Roasted chicken breast, polenta, broccolini, pancetta, sweetcorn and maple dressing

Char grilled beef striploin, mushrooms, burnt onion & English mustard aioli, crisps *\$5 supplement*

Beetroot risotto, halloumi, tarragon, lemon

### **Sides**

\$8 per side

French fries, roasted garlic aioli

Green beans, lemon, pine nuts

Baby cos, pickled onions, parmesan, buttermilk dressing

### **Dessert**

Chocolate fondant, black forest ice cream

Mascarpone, orange, date & brioche trifle

Choux buns, whipped hazelnut ganache, banana,

Affogato, Frangelico, Kahlua, Amaretto or Bailey's *\$5 supplement*

Cheese, muscatels, quince paste & biscuits *\$5 supplement*

*This menu is a sample only & changes regularly to ensure we are sourcing Sydney's best available produce.*