

SNACKS | 14

PINK SALT ALMONDS

WARM GREEN OLIVES

SWEET POTATO FRIES

CHILLI HUMMUS

TRUFFLE HONEY PERSIAN FETA

STEAMED EDAMAME

SYDNEY ROCK OYSTERS *by East 33*

Served with lemon, white balsamic & verjus dressing

6 | 42 12 | 82 Add Oscietra caviar | 8 each

SIGNATURE STANDS

Designed to be enjoyed by 2 - 4 guests

O BAR TAPAS STAND | 90

*Includes breads, hummus, Persian feta,
+ your choice of 3 small plates*

CHARCUTERIE & CHEESE | 95

*Shaved Mortadella, Jamon, Wagyu Bresaola
duck pâté, ripe cheeses, garnishes & breads*

SEAFOOD TASTING TAPAS | 150

*East 33 Sydney Rock Oysters (4), kingfish ceviche,
spanner crab, Skull Island garlic prawns,
grilled Hokkaido scallops*

SWEET TREATS & DESSERTS | 65

*A selection of our signature desserts
and seasonal sorbets*

SMALL PLATES

HIRAMASA KINGFISH CEVICHE | 25

Cucumber yoghurt, apple, lime, coriander

WHITE ANCHOVY CROSTINI | 24

Celery cream, green apple, lemon, chives

BURRATA CHEESE | 26

Scorched peppers, confit tomatoes, charcoal grissini

SALT COD CROQUETTES | 24

Dill pickles, black garlic ketchup

TEMPURA CAULIFLOWER | 22

Fragrant herbs, green chilli & coconut dip

SMOKED CHICKPEA FRITTERS | 22

Pistacchio za'atar, tahini, mint oil

WAGYU STEAK TARTARE | 28

Onion jam, horseradish crème fraîche, toasted brioche

DUCK LIVER PÂTÉ | 26

Madeira jelly, torched mandarin, grilled sourdough

LARGE BITES

WAGYU CHEESEBURGER | 25

*Buttermilk bun, red onion jam, jack cheese & mustard
Add fries | 14*

CASARECCE PASTA 'CACIO E PEPE' | 34

Reggiano, Pecorino, butter and black pepper

CRISP FRIED CHICKEN | 26

Grilled Roti bread, lettuce, chilli pickles & chilli mayo

GRILLED SNAPPER FILLET | 39

Sicilian caponata, pangrattato, basil, grilled lemon

Please note a 10% staff gratuity will be added to the final bill (Monday - Saturday). A 15% surcharge applies on Sundays and public holidays.