

SUNDAY - THURSDAY

2 COURSES | 120 3 COURSES | 145

GROUP DINING

FRIDAY - SATURDAY

3 COURSES | 145

SNACKS

2 pieces per serve

SPANNER CRAB MILK BUNS (A) *Horseradish cream* | 32

ORTIZ ANCHOVY CROSTINI (i) *Apple, chive, lemon* | 28

WAGYU BRESAOLA *Dill pickles, parmesan brioche* | 30

PREMIUM SYDNEY ROCK OYSTERS (A)

Yuzushu & black pepper mignonette

1/2 dozen | 48

dozen | 92

Add oscietra caviar | 12 each

FOR THE TABLE

WARM A.P BAKERY SOURDOUGH *Whipped cultured butter*

ENTRÉE

HIRAMASA KINGFISH (A) *Kombu crusted loin, torched belly, smoked brandade, citrus ponzu, fish cracker*

BAKED RICOTTA & SPRING PEA TART *Piccolino onion, black olives, garden peas, ancho chilli, green pumpkin oil*

5-DAY DRY AGED SMOKED DUCK *Crisp skin breast, confit duck cake, turkish date & orange skin pickle*

MISO MARMALADE BLACKENED COD (A) *Japanese eggplant, koshihikari rice, silken tofu, shiitake*

MAIN

CRISPY SKINNED DAINTREE BARRAMUNDI FILLET (A) *House made XO, grilled beans, burnt lime, fried cashews*

PAELLA RICE & MELTING CHEESE SOUFFLÉ *Fontina, grana, mozzarella, roasted peppers, garlic, saffron tomato jam*

FLASH GRILLED MARGRA SPRING LAMB LOIN *Hibachi zucchini, rolled labneh, ortiz bagna cauda, pomegranate molasses*

GRASSFED RIVERINE BEEF TENDERLOIN *Paris mash, roasted fennel, shiraz glaze, mustard seeds*

FOR THE TABLE

LIVING LETTUCE *Pecorino & caper dressing, sourdough crust*

ROASTED GARLIC POTATOES *Sea salt, confit garlic and parsley butter*

DESSERT

MISO BANOFFEE PIE *Dulce de leche, dark chocolate, toffee banana, tonka bean cream*

COLD SET COCONUT PUDDING *Sticky rice, coconut custard, coconut macaroon, panela sugar fruits*

ICED YUZU MERINGUE *Candied citrus, yuzushu curd, matcha sugar*

CHEF'S CHEESE SELECTION *Served with house made breads, pastes & chutneys*

In keeping with our commitment to seasonal produce, some dishes may be available in limited quantities.

Kindly inform our team of any allergies or dietary requirements.

A staff gratuity of 10% applies to groups of eight or more (Monday–Saturday), with a 15% surcharge on Sundays and public holidays.

A 1% surcharge applies to card payments.