

Louis Roederer | 39

Collection 243, Champagne, NV

Usher Tinkler | 17

‘La Volpe’, Prosecco, Hunter Valley

Sabi Wabi | 16

Pétillant-Naturel, Hunter Valley

snacks & smalls

house marinated greek mammoth olives (v) | 10

homemade ciabatta, whipped ricotta, honey & green olives | 10 *for 2*

fried fremantle octopus, citrus mayo, bonito | 18

breaded chicken terrine, kimchi, pickles | 16

crispy pickled oyster mushrooms, gochujang (v) | 15

buñuelos, crispy prosciutto, lemon myrtle | 14

torched ōra king salmon, yuzu, rice puff, ginger | 26

confit chicken, corn velouté, miso, crackle | 23

porcini mushroom parfait, shitake, potato, smoked soy (v) | 23

yamba prawns, wasabi, peas, tare | 25

large plates

miso eggplant, tenkasu, nori, charred savoy cabbage (v) | 26

roasted barramundi, barley, curry, smoked cod | 38

soy cured confit duck, lotus, daikon, shiro dashi | 42

little hill farm chicken, mustard, honey, leek | 45

8hr little joe short rib, bois boudran, greens, pomme purée | 58

something on the side

blistered snake beans, chilli & garlic (v) | 12

butternut squash, ras el hanout, crème fraiche (v) | 14

twice cooked potato, garlic & lemon (v) | 14

togarashi fries (v) | 12

sweets | 16

chocolate & olive mousse, orange, macadamia, sponge

hibiscus & vanilla panna cotta, white chocolate, strawberry

date pudding, caramel foam, mandarin (ve)

brillat savarin, potato, cherry vinegar, fig compote | 18

selection of cheese, fig jam, walnuts, crackers | 27