

## Entrees

Yuzu & Soy Olives · GF, V	12
Charred Sourdough, Whipped Parmesan Butter · VEO, GFO	7 per piece
Heirloom Tomatoes, Stracciatella, Pickle Shallots · V, GF, VEO	21
Crisp Potato Shards, Coppa, Guindilla & Manchego · GF, VEO	20
Market Fish Crudo, Yuzu & Kombu · DF, GF	25
Mussels en Escabeche, Sherry & Smoked Paprika · DF, GF	24
Prawn, Fennel & Caper Butter, Finger Lime · GF	22
Mortadella Agrodolce & Pistachio · GF, DF	19
Charcuterie, Caper Berries & Cornichons · DF, GFP	26
Charred Hispi Cabbage, Calabrese Chilli, Tomato Cream · GFO, VEO	21
Patâtes Lemonâtes & Sour Cream · VEO	17
Tomato & Peach Salad, Honey & EVOO · VEO	19

**V:** Vegetarian

**VO:** Vegetarian Option Available

**GFO:** Gluten-Free Option Available

**VEO:** Vegan Option Available

**DF:** Dairy-Free

**DFO:** Dairy-Free Option Available

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Terms and conditions apply. Extra EFTPOS charges may apply.

# Mains

Cavatelli, Parmesan, Chicken Stock & Chilli · v, vo, GFO	27
Cauliflower Steak, Butter Bean Purée & Harissa Tahini · VEO	25
Market Fish, Salsa Verde, Charred Lemon & Kombu · GF, DF	31
Charred Octopus, Romesco & Zhoug · GF, DF	25
Slow Cooked Short Ribs, Potato Pavé, 24-month Parmigiano · DFO	38
Lamb Shank, Polenta, Red Wine & Pangrattato · GF	41

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## ASK OUR LOVELY STAFF ABOUT BOOKING A *CHEF'S TABLE!*

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