

Housemade Sourdough, cultured butter, malted barley	3рр
East 33 Sydney Rock Oyster, finger lime & Geraldton wax mignonette	8.5
N25 Oscietra Caviar, potato, blini, cultured cream 10gm 98 30gm	7 <b>275</b>
SNACKS	
Potato Scallop, seaweed, salt & vinegar	9
Raw Yellowfin Tuna Tart, sesame, fermented chilli	14
Fermented Potato Bread, whipped roe, dried roe	14
Black Pepper Glazed Abalone, pork jowl, bay leaf	22
APPETISERS	
Dylans Heirloom Carrots, golden raisin, C2, buckwheat	38
Cured Goldband Snapper, baby peas, pear, celery	39
Raw Speckle Park Beef, piquillo pepper, sunflower, yesterday's bread	42
Handmade Agnolotti, Banksia, ricotta, pumpkin	39
Steamed Mud Crab, dashi custard, crab head butter, celtuce	45
Southern Calamari, black barley, green peach, walnut	42

## **MAINS**

Grilled Eggplant, black sesame, enoki mushroom, curry leaf	54
Aquna Murray Cod, Misty Valley mushrooms, black garlic, lemon myrtle	59
Pan Roasted Coral Trout, Port Phillip Bay mussels, buttermilk, spigarello	62
Aged and Smoked Wollemi Duck, witlof, Poorman's orange, licorice root	65
Roasted Margra Lamb Loin, neck, tongue, broad beans, yoghurt, nettles	65
Rangers Valley Wagyu MBS 7+ Tri Tip, beetroot, green garlic, sauce Bordelaise	68
TO SHARE - for 2	
400g Yellowfin Tuna Steak, fermented friarelli, pickles, sauce poivre	110
500g Dry Aged Hereford Sirloin on the bone, <i>smoked garlic, anchovy, mustard</i>	120
SIDES	
Crispy Potatoes, mustard, rosemary	16
Bathers Salad, champagne dressing	16
Garden Beans, green goddess, caper	16
Fried Sprouts, new season garlic, chives Pecorino	16

## 2 course minimum Saturday, Sunday & Public Holidays

Merchant fees apply to all card payments

10% surcharge on Sundays & Public Holidays + 10% service on groups of 8+