

	Country Sourdough, Cultured Butter, Smoked Salt		5
APPETIZERS	Tomato Tartare, Toast		8
	Yellowfin Tuna, Fermented Chilli, Crisp Rice		11
SEAFOOD	Rock Oysters: Finger Lime, Rice Vinegar		6ea
	Grilled Scallop, 'Nduja Vinaigrette, Sesame Salt		28
	Tuna Crudo, Heirloom Tomato Jelly, Buffalo Yoghurt, Basil Oil		34
	Octopus, Kipfler Potato, Chilli, Fennel		32
	Spanner Crab Crumpet, Yuzu Kosho		24
	Add on Caviar +25		
CHARCUTERIE	Kurobuta Prosciutto, Black Fig, White Sesame Oil, Sumac		22
	Wagyu Bresaola, Smoked Beetroot, Sourdough Crumb, Horseradish		26
VEGETABLES	Chargrilled Romano Beans, Paprika Egg Sauce, Roasted Buckwheat Tea		20
	Slow Roasted Spanish Onion Tart, Vino Cotto, Pecorino, Radicchio		22
	Woodfired Pumpkin, Furikake, Smoked Almonds		24
PASTAS	Smoked Pumpkin Agnolotti, Lardo, Sage, Red Leicester		34
	Beef Cheek Orzo, Mascarpone, Herb Crumbs		36
	Quadretti of White Mushroom, Taleggio, Toasted Sourdough		33
	WA Marron, Spaghetti, Zucchini, Basil, Rocket		48
KITCHEN & WOODFIRE GRILL	Charred Eggplant, Miso Harissa, Buckwheat Ginger Dressing		30
	Toothfish, Borlotti Beans, Grapes		56
	Roasted Murray Cod, Smoked Tomato, Chicken Butter Sauce		48
	Grilled Market Fish, Pil Pil, Charred Lemon		MP
	Woodfired Grilled King Prawns, Chilli, Salted Shiso Butter		48
	Smoked Beef Tongue Skewer, Green Shallot, Sichuan Pepper		28
	Woodfire Roasted Chicken, Panzanella Sauce, Roasted Chicken Jus	Half	Whole
		36	65
	Honey Roasted Duck, Szechuan, Rhubarb		120
	Rangers Valley Bone in Sirloin, Dry Aged 600g		160
	Dairy Cow Rib Eye, Dry Aged 800g		180
	T-Bone, Dry Aged 1kg		200
	Served with Smoked Fat Vinaigrette, Anchovy Butter		
ON THE SIDE	Fries, Kombu Salt		14
	Beetroot, Chevre, Citrus Salad		16
	Sydney Common Leaves		16