



TRUST THE CHEF

Groups of 7 or more must dine from one of our set menus

Chef's menu -
Three course 70pp
Five course 90pp

SNACKS + PLATES

BBQ SPICED MACADAMIAS - 10
SMOKED SICILLIAN OLIVES - 10
GRILLED PACIFIC OYSTERS, SEAWEED BUTTER (2pc) - 10
WOODFIRED SOURDOUGH - 10
LEBANESE CUCUMBER, STRACCIATELLA, TOGARASHI - 16
KINGFISH CRUDO, XO MAYO, PICKLED CUCUMBER, SEASAME - 22
SMOKED TOMATO NDUJA ON TOAST (2pc) - 22
TIGER PRAWNS, NATIVE CURRY BUTTER, GRILLED LIME (2pc) - 24
SWEETCORN, MISO BAGNA CAUDA, ESPELETTE PEPPER - 16
GRILLED FLAT BEANS, SALUMI XO, SPRING ONION - 16
HALF BBQ CHICKEN, SALSA ROSSO, HERBS - 40
300G BOSTON BAY PORK CHOP, MUSTARD, SMOKED JUS - 40

PIZZA

SAN MARZANO, FIOR DI LATTE, BASIL - 24
PICKLED MUSHROOMS, ONION, CHEDDAR - 28
PEPPERONI, SAN MARZANO, OREGANO, FIOR DI LATTE, CHILLI - 28
KIPFLER POTATO, PROVOLONE, FIOR DI LATTE, NDUJA, FENNEL - 28
ZUCCHINI, PEPPERONATA, BUFFALO MOZZARELLA, SOFT HERBS - 28
LAMB RAGU, PECORINO, BASIL - 30
SECTION 28 MONFORTE, GRUYÈRE, FIOR DI LATTE, PARMIGIANO, CHIVES - 30



DESSERT

GRILLED MANGO, PANNA COTTA, FIG LEAF, PASSIONFRUIT - 16
BERRY CLAFOUTIS, STREGA CUSTARD - 16