



TRUST THE CHEF

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

Chef's menu -
Two course 55pp
Four course 80pp

SNACKS + PLATES

SMOKED SICILIAN OLIVES - 10

WOODFIRED SOURDOUGH - 8

WOODFIRED GARLIC SOURDOUGH - 12

STRACCIATELLA, PEACHES, CHILLI CRISP - 16

SMOKED FIG, CRÈME FRAÎCHE, FIG LEAF - 18

WAGYU BRESAOLA - 25

1/2 DOZ OYSTERS + CONDIMENTS - 36

BONITO CRUDO, FINGER LIME, SMOKED SOY, HORSERADISH - 26

PORK AND KANGAROO MEATBALL, WHITE BREAD, BULLDOG SAUCE, FENNEL - (2pce) - 26

PIZZA

SAN MARZANO, FIOR DI LATTE, BASIL - 24

PEPPERONI, SAN MARZANO, OREGANO, FIOR DI LATTE, CHILLI -28

MUSHROOM, RICOTTA, ROCKET, SESAME - 28

PROSCIUTTO COTTO, PINEAPPLE, KIMCHI, SPRING ONION - 26

OLASAGASTI ANCHOVY, FERMENTED CHILLI, GARLIC, PARSLEY - 34

HEIRLOOM TOMATO, GRUYERE, GREEN OLIVE, SMOKED FIOR DI LATTE - 28

ADD OLASAGASTI ANCHOVIES OR PROSCIUTTO - 12

ADD A CRUST DIP - 5ea

GARLIC BUTTER, XO MAYO, TARAMASALATA

MAIN AND SIDES

GRILLED CAULIFLOWER, CHEDDAR, DILL, CAPERS - 18

TOMATOES, CUCUMBER, ONION, SEAWEED RANCH - 18

COFFIN BAY MARRON, XO BEURRE BLANC, LIME - 34

1KG RIVERINE T-BONE, BONE SAUCE, BEER MUSTARD + SMALL SIDE - 90

DESSERT

TIRAMISU - 14

PAVLOVA, SMOKED STRAWBERRIES, COCONUT, PASSION FRUIT - 16

