



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, PUMPKIN, CHILLI CRISP, HONEY, LEMON - 16
WAGYU BRESAOLA - 25
1/2 DOZ OYSTERS + CONDIMENTS - 36
BONITO CRUDO, FINGER LIME, SMOKED SOY, HORSERADISH - 26
LAMB MEATBALL, TOMATO XO, PARMIGIANO - (2pce) - 26
GRILLED MORTADELLA SANDO, BULLDOG SAUCE - (2pce) - 22

PIZZA

SAN MARZANO, FIOR DI LATTE, BASIL - 24
PEPPERONI, SAN MARZANO, OREGANO, PARMIGIANO, CHILLI - 28
MUSHROOM, RICOTTA, ROCKET, SESAME - 28
PROSCIUTTO COTTO, PINEAPPLE, KIMCHI, SPRING ONION - 26
OLASAGASTI ANCHOVY, FERMENTED CHILLI, GARLIC, PARSLEY - 34
TOMATO 'NDUJA, GREEN OLIVE, FIOR DI LATTE - 28
ADD OLASAGASTI ANCHOVIES OR PROSCIUTTO - 12
ADD A CRUST DIP - 5ea
GARLIC BUTTER, XO MAYO, TARAMASALATA

MAIN AND SIDES

ROCKET, WITLOF, NASHI, APPLE, SEAWEEED RANCH - 18
BAKED DUTCH CREAM POTATO, WHIPPED COD ROE, CHIVE, ESPELETTE - 22
GRILLED CAULIFLOWER, CHEDDAR, DILL, PICKLED GRAPES - 22
WHOLE GRILLED SQUID, YELLOW CURRY BUTTER, FRIED CAPERS - 46
1KG RIVERINE T-BONE, BONE SAUCE, BEER MUSTARD + SMALL SIDE - 90

DESSERT

TIRAMISU - 14
PAVLOVA, SMOKED STRAWBERRIES, COCONUT, PASSION FRUIT - 16

