



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 - 9

WOODFIRED GARLIC SOURDOUGH - 13

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

ROCKET, WITLOF, NASHI, APPLE, PINE NUTS, SEAWEED RANCH - 18

BAKED DUTCH CREAM POTATO, WHIPPED COD ROE, CHIVES, ESPELETTE - 22

GRILLED CAULIFLOWER, CHEDDAR, DILL, PICKLED GRAPES - 22

WHOLE GRILLED SQUID, SALUMI XO BEURRE BLANC, LIME - 46

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

PIZZA

SAN MARZANO, FIOR DI LATTE, BASIL - 25

PEPPERONI, SAN MARZANO, OREGANO, PARMIGIANO, CHILLI - 30

MUSHROOM, RICOTTA, ROCKET, SESAME - 28

PROSCIUTTO COTTO, PINEAPPLE, KIMCHI, SPRING ONION - 28

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

DESSERT

TIRAMISU - 14

PAVLOVA, SMOKED STRAWBERRIES, COCONUT, PASSION FRUIT - 16

