

# spring nights

## snacks

sourdough bread, wagyu fat butter	4
sydney rock oysters - natural / kelp vinegar	4 / 4.5
toolunka creek marinated olives	8
speck & gruyere croquettes (3)	12
portobello mushroom fries, chilli jam, malt vinegar	12
south australian kangaroo, oyster mayo, char-grilled sourdough	14
port lincon kingfish wings, chumichurri aoili	11
chicken liver parfait, rye, chutney	14

## sides

koo wee rup asparagus, lemon, sea salt	9
smoked mash potato	6
cabbage slaw, champagne, chives, parmesan	9

service charge (weekends - 10%, public holidays - 15%).  
no changes or split bills please

## small plates

octopus, n'duja, tomato, potato, fennel	23
salmon belly tartare, pickled onion, smoked creme fraiche	18
veal sweetbreads, jerusalem artichoke, puffed buckwheat, curry leaf	19
heirloom tomatoes, house-made ricotta marjoram, black olive	16
pork jowl terrine, black pudding, nectarine, crackling	19

## to finish

rhubarb parfait, hibiscus yogurt, toasted muesli	12
pineapple sorbet, roasted pineapple, coriander	12
maker & monger cheese board	25

## large plates

zucchini flower, duck egg, asparagus	24
ravioli, stinging nettles, ricotta, pecorino	28
hapuka, spring vegetables, peas	32
lamb rack, broad beans, jus	39
kangaroo loin, celeriac, purple sprouts, dark chocolate, cherry gel	30
400g Rib-eye aged 21-days, hay hollandaise	55

## feed me option

let our chefs choose for you	59pp
*min 2 people, entire table must order	