	House Brioche, Miso Honey Butter Country Sourdough, Cultured Butter, Smoked Salt Rock Oysters: Finger Lime, Rice Vinegar	1/2 doz 36	6 6 1 doz 72
SNACKS	Yellowfin Tuna Belly, Fermented Chilli, Crisp Rice Scallop Sashimi, Cape Goose Berry, Brown Butter Octopus Skewer, Chilli, Labneh Spanner Crab Crumpet, Macadamia Beef Tartare, Quail Egg Yolk, Potato		11 12 15 21 12
ENTREES	Pink Snapper Crudo, Tarragon, Nashi Pear, Ponzu Woodfired Grilled King Prawns, Chilli, Salted Shiso Butter Smoked Beef Tongue Skewer, Green Shallots, Sichuan Pepper Charred Eggplant, Whipped Buffalo Feta, Puffed Barley, Ginger Dressing		30 38 26 28
PASTAS	Cuttlefish, Fregula, Yuzu Duck Egg Yolk Raviolo, Smoked Potato, White Asparagus Sourdough Cavatelli, Lion's Mane Mushroom, Truffle Sauce		32 34 28
WOODFIRED & MAINS	Swordfish Eye Fillet, Pil Pil Sauce, 'Nduja Butter Steamed Murray Cod, Scallops Mousse, Koji Tomato Toothfish, Confit Duck Fat Potatoes, Sake Leaf, Buttermilk, Hay Sauce Whole Rock Flathead, 600g, Smoked, Fried, Roasted Grilled Pork Rib Chop, Smoked Maple, Pickled Walnut Ketchup Honey Roasted Duck, Fermented & Pickled Blueberry, Shiso Ketchup David Blackmore Wagyu Blade, 200g O'Connor Dry Aged Striploin, 450g O'Connor Dry Aged Rib Eye, 600g O'Connor Dry Aged Rib Eye, 800g		50 60 65 75 59 120 50 85 138 160
	Served with Smoked Fat Vinaigrette, Anchovy Butter		
SIDES	Fries, Kombu Salt Sydney Common Leaves Wood Roasted Kipfler Potatoes, Kombu Butter, Horseradish Cucumber, Shiso, Chevre Brussels Sprouts, Kumquat, Smoked Buffalo Curd Chargrilled Romano Beans, Paprika Egg Sauce, Roasted Buckwheat Tea		14 14 18 18 18

Enjoy free flowing wine during your dinner for \$39 per person.