



## Menu

### To Start

Freshly Shucked Sydney rock oysters with eschalot, pickled ginger and white balsamic. \$4ea  
Beetroot cured Salmon, horseradish and fermented chilli \$21

### Antipasto:

Price per 50g

San Daniele Prosciutto	\$6	La Stella Burrata	\$9
Salumi Australia Mortadella	\$4	Marinated mixed olives	\$5
House made cured duck breast	\$6	Char grilled bread (4 slices)	\$5
Salumi Australia Chilli salami	\$5	Salumi Australia Fennel salami	\$5

### Small

Heirloom tomato salad, shiso, mascarpone and pine nuts \$16  
Lentil salad, spiced onion, feta, toasted almond and rocket \$16  
Char grilled Pork neck skewers with crunchy salad and peanut sauce \$17  
Crispy chicken baby bao burger, kimchi, rocket, kewpie mayo \$8  
Calamari fritti with Szechuan salt and aioli \$18  
KFC. Korean fried chicken wings, Gangjeong sauce, pickled radish, shaved parmesan \$22

### Medium

House made Rigatoni with pork and fennel ragu, shaved pecorino \$24  
Hand cut egg noodle, mixed wild mushrooms, miso glaze and seaweed. \$22  
Potato noodles, squid, crab, and fish, tomato oil and vegetables \$25

### Large

Smoked Brisket burger, spiced slaw, pickled cucumber, cheddar, relish \$23  
Tempura mushroom burger, tomato, onion, shredded iceberg \$21  
Roasted Rangers Valley Tri-tip with mushrooms in teriyaki, crispy garlic \$29  
Market fish, pan fried with braised fennel, hot and sour soup, crispy potato, lemongrass \$28  
Tempura fish and chips with fresh lemon and aioli \$27

### Sides

Shoestring fries \$10  
Truffle polenta chips \$12  
Crushed potatoes, roasted with caper berries and pink peppercorns \$13  
Baby cos, sesame dressing, parmesan \$12

### Desserts

Pineapple Tapioca, coconut, hazelnut gelato \$14  
Flourless chocolate and hazelnut torta, orange mascarpone, salted caramel sauce \$14  
Selection of Artisan gelatos \$10 Ask for flavours