

F O O D

PAMBULA SYDNEY ROCK OYSTERS 5.5 EACH

Served with seasonal condiments

AUSTRALIAN SCALLOPS 7.5 EACH

Fermented chilli butter, coriander (gf)

FRIES 12

Aged parmesan, chives, truffle, garlic aioli (v)

ALTO OLIVES 15

NSW local olives marinated with lemon, chilli & rosemary, focaccia (vg)

L'ARTISAN HALLOUMI 22

Gin, thyme and rosemary, grilled sourdough (v)

PEKING DUCK PANCAKE (4PC) 24

Cucumber, shallot, hoi sin

TEMPURA ZUCCHINI FLOWERS 26

Mushroom duxelle, mushroom essence, blueberry mayonnaise (v)

KING FISH COLLAR 28

Hiramasa King Fish collar, chilli caramel, ponzu mayonnaise

QLD TIGER PRAWN TOAST 28

Roasted sesame, coriander, soy, crispy bread

ANGUS BEEF TACO 28

Peanut salsa macha, salsa Roja, corn tortilla (gf)

SELECTION OF CURED & SMOKED MEATS

2 meats 26 3 meats 34 4 meats 42

CHEESE BOARD *Quince paste, muscatel, lavosh (v)*

2 cheeses 26 3 cheeses 34 4 cheeses 42

Selection of local Australian cheeses, please ask your waiter for our daily selection

DESSERTS BY ANNA POLYVIOU

DONUT BITES 15

Honey puff donuts, candied popcorn, salted caramel sauce

PANNA COTTA TRIFLE 18

Vanilla panna cotta, coconut tapioca, mixed berry basil compote (vg, gf, nf)

BOMB ALASKA FOR TWO 26

Chocolate fudge brownie, vanilla & raspberry jam, crunchy salted crisp, toasted meringue