

MENU

East 33 Sydney rock oysters, cucumber, sherry vinegar, finger lime, dill (\$7.5pc - 4 min)

Artisan single origin bread, cultured butter

ENTREE

Seared Abrolhos scallops, pea puree, yellow squash,
guanciale, green peppercorn oil

Grilled Arcadia spatchcock, pickled bitter leaves,
fermented mushroom, kumara puree, yeast puffed grains

Richmond pumpkin panna cotta, fermented mushrooms,
black garlic, hemp cracker, red shiso *(vg)*

MAIN

Aquna Murray cod, zucchini, fennel, charred corn, spinach, snake bean salsa

Dorper lamb noisette, potato fondant, peppers, shiro

Torched miso Japanese eggplant, asparagus, charred pickling onions *(vg)*

Pinnacle grass fed premium scotch fillet 300g MB2+ (+\$35)

SIDES TO SHARE

Wagyu fat potatoes, confit garlic, rosemary

Mix leaf salad, aged sherry vinegar

DESSERT

Valrhona Ivoire chocolate, mango, white chocolate and mango ice cream, gold leaf

Frozen Porto sabayon, honeydew, crusty seed

Spiced mixed berries, tapioca tuile, vanilla cream *(vg)*

3 COURSES \$145PP

Choice of one entree, one main and one dessert



(vg) vegan

There is a 1.5% surcharge on all credit card transactions. 10% gratuity applies to a party of 8 or more.
10% Sunday surcharge and 15% on public holidays