

# MENU

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

Artisan single origin bread, cultured butter

## ENTREE

Bay bugs, cauliflower, norikuro butter, oxalis

Glazed Arcadia spatchcock, pickled bitter leaves,  
goat curd, kumara, orange, yeast, puffed grains

Whipped soy tofu, roasted onions, black fungus & shitake,  
dashi, radish, nasturtium (vg)

## MAIN

Rocky Point grouper, duxelle, baby cos, red wine hollandaise, pickled daikon

Gippsland veal tenderloin, beetroot, pickling onions, labneh, pan juices

Miso glazed japanese eggplant, mushroom, babaganoush, yeast, puffed wild rice (vg)

Little Joe grass fed premium scotch fillet 300g (+ \$35)

## SIDES TO SHARE

Wagyu fat roasted potatoes, confit garlic, rosemary

Mixed leaf salad, aged sherry vinegar

## DESSERT

Honey & confit grapefruit parfait, granita, almond praline

Frozen limoncello sabayon, basil meringue, sablé

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



## THREE COURSES

*Choice of one entree, one main and one dessert*

Monday - Thursday \$145pp

Friday - Sunday Three Courses \$155pp

(vg) vegan

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