

MENU

WARM MARINATED OLIVES	15
lemon, garlic, rosemary <i>gf, nf, df, v</i>	
STICKY AGAVE ROASTED NUTS	14
smoked paprika <i>gf, df, v</i>	
ZUCCHINI FLOWERS TEMPURA	24
ricotta, yuzu koshu aioli (3) <i>nf, v</i>	
PUMPKIN CUSTARD	18
fermented swiss browns, wasabi macadamia cream, puffed grains <i>ve</i>	
SYDNEY ROCK OYSTER	36 / 60
nashi pear, apple vinegar, dill oil <i>gf, df, nf</i>	
SIBERIAN CAVIAR (10g)	95
horseradish crème fraiche, warm crumpet <i>nf</i>	
PATAGONIAN TOOTHFISH	32
'nduja, edamame <i>nf, gf, df</i>	
CLASSIC LOBSTER ROLL	48
lettuce, chickpea miso mayonnaise (2) <i>nf</i>	
HERVEY BAY SCALLOP	29
foie gras & uni, smoked soy, lime (3) <i>nf, df</i>	
TUNA TARTARE & AVRUGA	29
on toasted brioche <i>nf</i>	
SHAVED CORAL TROUT	29
shiso, cucumber salad, kombu oil <i>df, gf, nf</i>	
WAGYU BEEF TATAKI	29
avocado, salt bush, black vinegar, confit egg yolk <i>df, nf</i>	
CHARCUTERIE	42
bresaola, prosciutto, capocollo with sourdough, dates, pastes, lavosh <i>df, nf</i>	
ICE-CREAM SANDWICH	16
seasonal ice-cream, hazelnut brownie <i>v</i>	
"NITRO" CHOCOLATE POPS	36
cherry, hazelnut & yuzu <i>gf, v</i>	
PREMIUM CHEESE PLATE	35 / 60
a selection of carefully aged and ripened cheeses matched with dates, pastes, honeycomb & seeded lavosh <i>nf</i> 3 cheeses (serves 1-2) / 6 cheeses (serves 2-4)	

Menu subject to change.

Credit card surcharge 1.5%, 10 or more people 10% gratuity,
Sunday surcharge 10% and public holiday surcharge 15%.