

MENU

WARM MARINATED OLIVES lemon, garlic, rosemary <i>df, gf, nf, v</i>	15
STICKY AGAVE ROASTED NUTS sumac <i>df, gf, v</i>	14
EAST 33 SYDNEY ROCK OYSTER (6) gala apple, chardonnay vinegar, dill oil <i>df, nf</i>	38
BLACK RIVER IMPERIAL CAVIAR (20G) horseradish crème fraiche, warm crumpet <i>nf</i>	95
CRUMBED PORTOBELLO MUSHROOM vegan mayo <i>df, nf, ve</i>	25
ROASTED PEPPERS black quinoa, pickled daikon, pecorino, kombu <i>nf</i>	28
BURRATA broad bean salsa, sourdough, micro mint <i>v</i>	29
WAGYU FAT ROASTED POTATOES spring onion, smoked salt, gochujang mayo <i>nf</i> <i>add Black river imperial Caviar (10g) nf</i>	18 + 49
BAJA TACO (2) slaw, sriracha yoghurt <i>nf</i>	24
TUNA TARTARE AND AVRUGA toasted brioche <i>nf</i>	29
CHICKEN KARAAGE coconut, parmesan <i>nf</i>	28
WAGYU BEEF SLIDERS (2) blue cheese, caramelised onions, prosciutto <i>nf</i>	32
CHARCUTERIE bresaola, coppa, prosciutto with dates, paste, lavosh <i>df, nf</i>	42
ICE-CREAM SANDWICH hazelnut brownie <i>v</i>	16
“NITRO” CHOCOLATE POPS cherry, hazelnut, yuzu <i>gf, v</i>	36
PREMIUM CHEESE PLATE a selection of carefully aged and ripened cheese matched with dates, paste, honeycomb and seeded lavosh <i>nf</i> <i>Three cheeses - Serves 1-2</i> <i>Six cheeses - Serves 2-4</i>	36 60

Menu subject to change.

(gf) gluten free (df) dairy free (nf) nut free (v) vegetarian (ve) vegan

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