

August

Baguette & Salted Butter / 11

Warm Gazander Oyster, Leeks & Champagne Sabayon / 9ea

Whipped Mortadella Toast, Olasagasti Anchovy & Parmesan / 15ea

Lamb Croquette, Sheep's Yoghurt & Mint Jelly / 15ea

Pickled Fennel Fritti & Skordalia / 18

Mozzarella di Bufala, White Balsamic Onions, Peas & Preserved Lemon / 29

Marinated Eggplant, Cannellini Beans, Pine Nut & Rosemary / 28

Yellowfin Tuna Almondine & Globe Artichoke / 40

Casarecce Pasta, Braised Rabbit, Broad Beans, Sage & Parmesan / 48

Risotto alla Milanese & Zucchini Flowers / 46

Stuffed Northern River's Duck, Pommes Anna & Chartreuse / 128

Spanish Mackerel, Asparagus, Ballina Pipis, Sauce Maltaise / 96

Roast Bangalow Sweet Pork, Savoy Cabbage, Boudin Noir & Apple Sauce / 98

House Salad / 18

French Fries / 16

Invisible Apple Gâteau, Crème Madame & Rum Caramel / 27

Brown Sugar Meringue, Rhubarb, Mascarpone & Pistachio Custard / 25

Crêpes Suzette & Goat's Milk Gelato / 25

Ricciarelli & Almond Praline / 6ea

Set Menus 95 / 130 Per Head – Wine Pairing Available

We Only Serve Australian Seafood

10% Weekend Surcharge Applies