



STARTERS

Brickfields organic sourdough 2.5ea

Australian olives 5

Sydney rock oysters with mignonette sauce 4ea

Potato rosti with smoked eel, sour cream and chives 5ea

Raw Kingfish with sobrasada and pickled green tomato on toast 18

Fennel, broadbean and blood orange salad with salted ricotta 18

Fried Spencer Gulf squid with parsley and aioli 22

Yellowfin tuna crudo with pickled chilli, chive and finger lime 20

Duck liver pate with pear jam and grilled bread 18

MAINS

Ricotta gnocchi with king brown and porcini mushrooms,
cavalo nero, black garlic and reggiano 29

Steamed market fish with school prawn special sauce, young leeks and pippies 36

NZ Greenstone Creek scotch fillet with horseradish butter
and fried onions 38

Duck with sweet and sour lentils and brussel sprouts cooked in duck fat 34

SIDES

Seasonal veg with parmo & almonds 9 Leaf salad 9 Hand cut chips 9

Sharing menu - whole table must participate. 70p/p

Lunch special menu. 45 p/p

Please inform your waiter if you have any food allergies.