



## bread

freshly baked, olive oil, dukka 3.5 p/p

## entrees and mains

premium local sydney rock oysters shucked to order 2.9 each

- fleur de sel vinaigrette, or
- tempura w nam jim

pot stickers - king prawn and sea scallop dumplings steamed then pan fried - asian herbs - six spiced browned butter e 22.9 / m 31.9

sauteed handmade gnocchi – roast pumpkin – pine nuts – sage – beurre noisette (v) e 19.9 / m 28.9

tian of crab - scallop ceviche - edamame e 23.9

steak tartare - salmon caviar - quail's eggs - wonton cone e 23.9

king fish sashimi - orange & campari granita - nori - cucumber e 23.9

grilled king island beef fillet - potato gratin - soubise - snow peas m 38.9

roast chicken breast - butternut and sage tortellini - cavolo nero - muscatels - lemon beurre noisette m 33.9

pan roasted fillet of today's market fish - handmade gnocchi puttanesca - parmesan wafer m 37.9

pan fried hiramasa king fish fillet - pont neuf potatoes - salad of cabbage, courgette, chervil, edamame - sauce gribiche 33.9

risotto w black truffle - wild mushroom - asparagus (v) e17.9 / m26.9

twice cooked golden plains pork belly and apple salad - fresh herbs - soy maple e21.9 / m31.9

crisp confit of duck - pan seared sea scallops - cauliflower gratin - jerusalem artichoke sauce - jus m38.9

## sides 8.9

steamed green vegetables

salad of cabbage, courgette, chervil, edamame, olive oil

fried broccoli - sea salt - lemon

hand cut potato wedges – rosemary - sea salt

fries - aioli

## desserts 14.9

mocha affogato - Frangelico - double chocolate gelato - vanilla bean icecream - espresso

pina colada - pineapple and Malibu granita - coconut and kaffir lime sorbet

bitter sweet dark chocolate and raspberry tart - cointreau anglaise - chocolate ganache

banana honey & nutmeg creme brulee -, honeycomb - vanilla bean ice cream rolled in almonds

buche d' affinois (French brie), house made lavosh - crustini - pear & muscatel relish