

STARTERS

- House bread, miso butter v, VGO, DFO **12** gluten free bread **+4**
- Warm misto olives, garlic, fennel seed, citrus VG **10**
- Sydney Rock oysters (min order of 3) **7.5EA**
Natural with condiments (ginger gelee, hot sauce, mignonette)
- Bone marrow roasted, sourdough crumb **9.5EA**
- Salted cucumber, stracciatella, grapefruit, chili oil, pine nuts, dill **18**
- Miso eggplant tempura, hazelnut, coriander, goma GF, VG **18**
- Tuna Tataki, sesame crust, yuzu koshu, scallion, garlic DF, GFO **29**
- Baked scallop (2pc), Gochujang butter, pickled daikon, guanciale **24**
- Beef tartare MB+4, smoked egg yolk, kimchi butter crostini **32**
gluten free bread **+4**
- Smoked bone marrow, toasted sesame chimichurri,
roasted garlic, baguette GFO **26** gluten free bread **+4**

LARGE PLATES

- Charred sugarloaf, miso, whey, labneh, dukkha v, VGO, GF **32**
- Potato gnocchi, black garlic butter, salted egg yolk, pink
peppercorn, potato crunch **32**
- Hapuka, beurre blanc, wasabi, trout roe, charred baby gem **48**
- Duck breast, carrot, beetroot, black berry, spiced jus DFO, GF **49**
- Double cheeseburger, American cheese, white onion,
garlic ginger pickles, relish mayo, sesame bun **34**
gluten free bread **+4**
- Add egg **+4** | Add bone marrow **+12** | Add Foie Gras **+36**

FROM THE GRILL

- Served with smoked salt, lemon, house fermented mustard
and choice of sauce
- Little joe marinated skirt steak 200g **55**
 - Little joe striploin mb4+ 400g **109**
 - Tajima wagyu beef tenderloin mb4+ 180g **68**
 - Riverina beef scotch filet mb2+ 300g **75**
 - Tajima wagyu t-bone mb5+ 800g **189**
 - Kurobuta fullblood Berkshire pork chop 300g **45**
 - Lamb rump 180g **42**
- Sauces:** bordelaise, peppercorn, café de paris butter, mushroom,
hon miso, chimichurri
- Add on:** bone marrow **+12** | foie gras **+36**

SIDES

- Hot chips, nori fennel salt GF, DF, VG **16**
- Green leaf salad, anchovy dressing, shaved celery, capers GF, VGO **16**
- Roasted pumpkin, lavender honey, ricotta GF, DFO, VGO **16**
- Tater tots, gochujang, cheddar, scallion **16**
- Mixed mushrooms, ponzu glaze, micro shiso VGO **16**
- Wagyu fat roasted potato, rosemary, sea salt GF **17**

DESSERTS

- Fire roasted pineapple, puffed rice, coconut chips,
coconut sorbet VG **18**
- Bombe Alaska, passion fruit, lychee, rum **23**
- Mille-Feuille, dark chocolate mousse, vanilla cream,
pistachio ice cream **19**
- Apple Tart, whiskey glaze, vanilla ice cream **21**
- Cheeses 1 for **\$14** or 3 for **\$36**
- Mature Cheddar – Cow - Australia
- Brie Mon Pere – Cow - France
- Fourme d'Ambert AOP – Cow - France
- Manchego, 12 month – Sheep - Spain
- Crottin de Chevere – Goat - France

SHARED MENU

- Minimum two - for the whole table
- \$95pp
- House bread, chickpea miso ricotta butter v, VGO, DFO
 - Tuna Tataki, sesame crust, yuzu koshu, scallion, garlic DF, GFO
 - Miso eggplant tempura, hazelnut, coriander, goma GF, VG
 - Baked scallop (2pc), Gochujang butter, pickled daikon, guanciale
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 - Little Joe Striploin MB4+
 - Wagyu fat roasted potato, rosemary, sea salt GF
 - Green leaf salad, anchovy dressing, shaved celery, capers
 - Bombe Alaska, passionfruit, lychee, rum
 - Cheeses 1 **+\$14** or 3 **+\$36**

GF gluten free | DF dairy free | v vegetarian | VG vegan Anything with an 'o';
afterwards means option available,
for example, gfo = gluten free option

Credit card surcharge 1.8% including GST for all card types (EFTPOS,
debit, and Amex), 10 or more people 10% gratuity, Sunday surcharge
10% and public holiday surcharge 15%.

ESQ.