

LUNCH

THREE COURSES \$119 PP

Choice of one entree, one main and one dessert

TO START

East 33 Sydney Rock Oysters *Minimum of 4*

Natural	\$7.5 each
Gala apple, apple cider vinegar, micro radish, dill	\$8 each
Passionfruit, coriander oil, baby coriander	\$8 each
Black River Imperial Caviar Uruguay	\$22 each
Tasting Oysters (6)	\$70
2 x Gala apple, 2 x Passionfruit, 2 x Black River Caviar	

ENTREE

Abrolhos scallops, leeks, norikuro, guanciale

Glazed Arcadia spatchcock, bitter leaves, goat curd,
kumara, orange, yeast, puffed grains

Tofu, onion, shiitake, dashi, nasturtium (vg)

Vannella stracciatella, beets, orange, pistachio, sunchokes (v)

MAIN

Hiramassa Kingfish, parsnip, pumpkin, salsa, red cos

Gippsland veal tenderloin, beetroot, pickling onions, labneh, pan juices

Sugarloaf cabbage, shimeji, coconut, tahini, nasturtium (v)

Little Joe grass fed premium scotch fillet 300g (+ \$45)

SIDES TO SHARE

Wagyu fat potatoes, confit garlic, parsley

Mixed leaf salad, aged sherry vinegar (vg)

DESSERT

Caramelia, passion fruit, chocolate, sponge cake

Safran crème brûlée, Blue Mountain honey, yoghurt ice cream

Spiced mixed berries, tapioca tuile, vanilla cream (vg)

(vg) vegan. (v) vegetarian

1.8% surcharge including GST for all card types (EFTPOS, debit, and Amex).

10% gratuity applies to a party of 8 or more. 10% Sunday surcharge and 15% on public holidays.

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Vannella stracciatella, beets, orange, pistachio, sunchokes (v)

MAIN

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Wagyu fat potatoes, confit garlic, parsley

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DESSERT

Caramelia, passion fruit, chocolate, sponge cake

Safran crème brûlée, Blue Mountain honey, yoghurt ice cream

Spiced mixed berries, tapioca tuile, vanilla cream (vg)

(vg) vegan. (v) vegetarian

18% surcharge including GST for all card types (EFTPOS, debit, and Amex).

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LUNCH

TWO COURSES \$99 PP

Choice of either

entree and main | main and dessert | entree and dessert

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Glazed Arcadia spatchcock, pickled bitter leaves, goat curd,
kumara, orange, yeast, puffed grains

Tofu, onion, shiitake, dashi, nasturtium (vg)

Vannella stracciatella, beets, orange, pistachio, sunchokes (v)

MAIN

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Little Joe grass fed premium scotch fillet 300g (+ \$45)

SIDES TO SHARE

Wagyu fat potatoes, confit garlic, parsley

Mixed leaf salad, aged sherry vinegar (vg)

DESSERT

Caramelia, passion fruit, chocolate, sponge cake

Safran crème brûlée, Blue Mountain honey, yoghurt ice cream

Spiced mixed berries, tapioca tuile, vanilla cream (vg)

(vg) vegan. (v) vegetarian

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entree and main | main and dessert | entree and dessert

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DINNER

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DINNER

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Mon- Thurs \$145 pp, Fri- Sun \$155 pp
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