



FRESH SEASONAL SUSTAINABLE & ALWAYS HOUSE MADE

Oysters 6/12

House shucked natural - Champagne mignonette - 24/44

Chef's Special - 27/48

SET MENU | 2 COURSE - 59 | 3 COURSE - 69

Entrée

Artichoke and ricotta ravioli, green olive tapenade, gremolata

Duck rillettes, mustard fruit, confit shallot, toasted sourdough

Pastrami spiced beef carpaccio, horseradish, sauerkraut, parmesan, capers

Sardine paupiette, stuffed with pinenuts, currants & orange, fennel salad

Chicken liver parfait, creme de cassis jelly, crostini

Mains

Market fish

Sumac spiced Chicken supreme, roasted cauliflower, tahini, red onion jam, almonds, labneh

220g Grain fed eye fillet, horseradish & chive mash, broccolini, mustard butter, jus

Lamb ragu, potato & rosemary gnocchi, parmesan, pangratatto

Pasta Du jour



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Dessert

Chocolate brownie, peanut butter mousse, raspberry coulis

New York baked cheesecake, mixed berry compote, creme Chantilly

Apple & macadamia crumble, dulce de leche ice cream

Affogato w/- Fonzie Abbott espresso, almond biscotti

Chef's cheese selection

Sides

Roquette salad, pear, walnuts, gorgonzola, balsamic, evoo - 10

Eggplant parmigiana, taleggio, parmesan - 10

House made chips, paprika seasoning, aioli - 10

Greens, brown butter, lemon - 10

House made sour dough - 5

Cocktail of the week \$15