

**BAR**

Mount Zero olives 4  
Sourdough and burnt butter 3 ea  
Signature oysters, natural 5 ea  
Whipped bottarga and crudité 8  
Line caught ceviche, spiced coconut and green tomato 18  
New season peas, avocado and preserved lemon 17  
Chickpea fritter, globe artichoke and black olive 16  
Sea bounty mussel spaghetti, broccoli and fermented jalapeños 24  
O'Connor grass-fed rump cap 200g, eggplant and mushroom 30  
Hand cut fries with smoked onion 10

Ossau Iraty, pickled carrot and poppyseed lavosh 15

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