

WINTER

Sourdough, soy garlic butter 4ea

Angasi oyster, kumquat and tarragon vinaigrette 5ea

Greenlip abalone and guanciale skewer, kamoto pepper 12ea

Tuna crudo, black olive and yukari 25

Golden trout roe, chickpea panisse and gribiche 19

Stracciatella, grilled radicchio and plum vinegar 18

Woodfired lamb ribs, pickled chillies and lime leaf 23

FROM THE FIRE

Smoked oyster mushroom, golden enoki and silken rice sheets 32

Yellow belly flounder, saffron and lobster bisque 44

Half Milawa chicken, bullhorn chilli and bay 39

Pork belly rib, oyster and navets 42

Charred flowering cauliflower, roast chilli and garlic oil 18

Smashed crispy potatoes, green sauce and jus 12

Snow pea shoots, witlof and winter citrus 10

Leave it to us 85



TO FINISH

Persimmon, roast pumpkin and palm sugar 15
2015 Schloss Lieser *Spatlese* Riesling - Mosel, Germany 20

Frangipane tart, tea-poached quince and leatherwood honey 15
2017 Balivet *Bugey Cerdon* - Bugey, France 16

Daily cheese selection, quince jam and crackers 22
2018 Monteraponi *Chianti Classico* - Tuscany, Italy 28

COCKTAILS

Last Word 22
Gin, green Chartreuse, maraschino, lemon

Hanky Panky 22
Gin, sweet vermouth, Fernet Branca, bitters

Black Manhattan 22
Rye whiskey, Averna, bitters

FORTIFIED - BY THE GLASS

NV Seppelts *Para Liqueur Tawny No.102* - Barossa Valley, South Australia 14
25yo+ Equipo Navazos *Gran Solera Pedro Ximénez* - Jerez, Spain 20
10yo Henriques & Henriques *Boal* - Madeira, Portugal 14
10yo Quinta do Noval *Tawny Port* - Porto, Portugal 18

AMARI

Amaro Braulio - Valtellina, Italy 12
Fernet Branca - Milan, Italy 12
Amaro Montenegro - Bologna, Italy 12
Amaro Averna - Sicily, Italy 12

GRAPPA

Distilleria Levi Serafino *Bianca* - Piemonte, Italy 16
Distilleria Levi Serafino *Grappa di Barbaresco* - Piemonte, Italy 16