

SUMMER

- Sourdough, sumac butter 4ea
Rock oyster, pink peppercorn granita 5ea
Salt and pepper sweetcorn fritter, corn custard 5ea
Albrohos Island scallop crudo, purple shiso and citrus 22
Heirloom tomato, bagna cauda and chervil 17
Blistered Padrón pepper and koji-marinated pork skewer 10ea
Grilled cucumbers, 'nduja and stracciatella 16
Crispy school prawns, charred green chili and curry leaf 23

FROM THE FIRE

- Woodfired eggplant, crispy enoki, roast sesame and silken rice 29
Grilled whole mackerel off the bone, tomato sambal and fresh lime 35
Half Milawa chicken, bullhorn chilli and bay 39
Pork belly rib, oyster and navets 42

Smashed crispy potatoes, green sauce and jus 12
Ramarro leaves, pumpkin seeds and elderflower vinaigrette 10

Green and yellow mango, chilli and marigold 12
Cape gooseberry, thyme and verjus meringue 14

- Mont Priscilla Selection 16
Stone and Crow Nightwalker 14
30g, fig and fennel lavosh

Leave it to us 75

