

Our OG menus will be running for breakfast, lunch & dinner from Monday 21st - Sunday 27th September!

Ask our staff to find out more.

SMALLS

Freshly shucked Sydney rock oysters, red wine mignonette (gf, df)	4.5 ea
Sourdough bread & cultured butter (v)	7
Sweet potato hummus, charred onions, smoked paprika, sesame, focaccia (df, vg)	14
Marinated beetroots, macadamia cheese, Davidson's plum, beet crunch (gf, df, vg, n)	21
Crumbed pork terrine, pickled onion, gribiche, preserved lemon, parsley salad (df)	19
Kingfish pastrami, beetroot relish, pickled onion, dill, horseradish crème fraîche, sourdough crisp	23

BIGS

Pan-fried potato gnocchi, spiced pumpkin, rainbow chard, confit garlic & chilli, pepitas, parmesan (v)	24
Whole crumbed lemon sole, Gentleman's relish, lemon	34
12 hour braised lamb shank, roasted parsnips, chermoula (gf)	33
Fermented chilli glazed half chicken, garlic honey carrots, grilled rainbow chard (gf)	32
Moroccan spiced carrot & chickpea stew, dates, coriander, mint, croutons (df, vg)	24
Provenir 400g ribeye on the bone, duck fat potatoes, bagna cauda, horseradish	55
Barramundi & mussels, berlotti bean broth, basil, gremolata (gf)	36

SIDES

Shaved beetroot, fennel, citrus, bitter greens, sorrel (gf, df, vg)	12
Andean Sunrise duck fat potatoes (df) <i>vegetarian option available</i>	12
Crispy Brussels sprouts, caper & raisin dressing (gf, df, vg)	12
Mixed green leaves, radish, pickled eshallot, lemon vinaigrette	10

DESSERT

Flourless chocolate cake, burnt quince ice cream, hazelnut crumb (v, n)	14
Sticky date pudding, butterscotch sauce, chai spice mascarpone (v, n)	14
White chocolate & yoghurt mousse, poached rhubarb, white chocolate, almond streusel (n)	14

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts

Please note all card payments will incur a 0.9% surcharge. There is a 10% surcharge on Sundays & 15% on public holidays.

Follow us on Instagram to find out about changes to our offering, events & regular food specials.