

SMALLS

Freshly shucked Sydney rock oysters, red wine mignonette (gf, df)	5 ea / 24 / 36
Sourdough bread & cultured butter (v)	7
Cannellini bean dip, roasted cherry tomatoes, chimichurri, crispy onion, focaccia (df, vg)	14
Burrata, beetroot, citrus marmalade, currants, beet & macadamia crumb (gf, v, n) <i>add slice of sourdough 3</i>	23
Chicken liver parfait, burnt quince jam, hazelnut crumb, lavosh cracker (n)	21
Market fish ceviche, corn, macadamia, chilli, coriander, puffed rice, nori (gf, df, n)	24

BIGS

Baked ricotta gnudi, roasted carrots, pickled currants, broccolini, sorrel, bird seed mix (v)	29
BBQ Morton Bay bugs, fermented chilli butter, roasted corn, greens (gf)	60
Braised lamb shoulder, fermented red capsicum, smoked potato mayo, pearl barley tabouleh (df)	35
Roasted chicken, hasselback potato, corn, charred herb salsa, hot sauce (gf, df)	33
Miso glazed eggplant, cashew cream, soba noodles, spring onion, fermented daikon, nori puffed rice (gf, df, vg)	28
Provenir 400g ribeye on the bone, pickled red cabbage, bone marrow, eshallot, tarragon jus (gf)	60
Crispy skin barramundi fillet, cauliflower puree, shaved fennel, nori tapenade, seaweed dukkah (gf)	36

SIDES

Crispy potatoes, garlic, rosemary butter (v)	12
Roasted cauliflower, pickled grapes, hazelnuts, soft herbs (gf, df, v, n)	12
Baby cos salad, citrus dressing, hemp seed dukkah (gf, df, vg)	10

DESSERT

Dark chocolate mousse, citrus marmalade, hazelnut crumb (v, n)	16
Olive oil cake, goat cheese ice cream, macerated strawberries, basil (v)	16
Coconut sorbet, bbq pineapple, mango salsa, lemongrass & ginger granita (gf, df, vg)	16
Native Affogato - wattleseed ice cream, Brookies macadamia & wattleseed liqueur, espresso	16

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.

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