

SPRING LUNCH & DINNER

Rosebery

WHY NOT?

Spring Sun Fizz - Beefeater gin, pear, chardonnay, lemon, soda | 19

Spicy Margie - El Jimador Blanco, Cointreau, Scrappy's Fire Tincture Bitters, lime | 23

2023 Meredith 'Home', Syrah, Ablington Vineyard, Hunter Valley, NSW | 16, 59

Travla 'Australia's Lager', 3.5%, AUS | 10, 15

SMALLS

Fresh sourdough, whipped roast chicken skin butter or chermoula butter, burnt onion | 10

Sydney rock oysters, soy, ginger & eschalot dressing (gf, df) | 6.5 ea 36, 69

Yellowfin tuna tostada, lime, cucumber, chilli, pickled ginger (gf, df) | 13 ea

Five-spice pork belly taco, gochugaru, onion, pineapple, hot sauce (gf, df) | 12 ea

Korean fried cauliflower taco, gochugaru, green onion, red cabbage, sesame (gf, df, vg) | 10 ea

Schezuan pepper & salt squid, roast chilli & lime, fried garlic, coriander (gf, df) | 25

Burrata, sweet & sour capsicum, capers, basil, vincotto (gf, v) | 26

Crispy fried halloumi, fermented garlic honey, lemon, chilli (gf, v) | 19

Smoked beetroots, cashew cream, mint, jalapeño (gf, df, vg, n) | 23

BIGS

12 hour slow cooked lamb shoulder, pickled red cabbage, charred herb salsa, lamb jus (gf, df) | 70/90

Flat iron steak, wood fired leeks, pickled onion, Café de Paris butter (gf) | 51

Roast porchetta, charred sugarloaf cabbage, pork skin & hazelnut dukkah (gf, df, n) | 39

Barramundi, lemongrass & ginger dashi, gai lan, furikake, finger lime, pickled wakame (gf, df) | 44

Japanese pumpkin gigli pasta, goats curd, sage, pepita & chilli crunch (v) | 32

King prawns, squid, risotto nero, sea herbs, preserved citrus (gf) | 39

Cauliflower korma curry, basmati rice, crisp chickpeas, curry leaves (gf, df, vg, n) | 30

Superfood salad, baby spinach, avocado, broccoli, cauliflower, alfalfa sprouts, edamame, beetroot,

flaxseed, pomegranate dressing (gf, df, vg) | 21 + tofu, halloumi | 5 + poached chicken | 6 + raw tuna | 12

SIDES

Citrus salad, baby leaves, shaved fennel, pickled chilli, radish (gf, df, vg) | 15

Fermented garlic honey roast pumpkin, burnt eggplant labneh, harissa oil (gf, v) | 15

Crispy potatoes, confit garlic butter, rosemary salt (gf, v) | 15

Wood fired broccoli almond cream, sumac, mint (gf, df, vg, n) | 16

DESSERTS

Sticky date pudding, honeycomb, miso ice cream (v) | 17

Lemon & yuzu tart, soft meringue, basil, creme fraiche | 17

Poached pear, vanilla & star anise, sorbet, cocoa nib & smoked almond crumble (gf, df, vg, n) | 17

White chocolate cheesecake, dark chocolate crunch, lime (n) | 13

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge.

Discretionary gratuity of 8% is applied to groups of 12 or more.