

SUMMER LUNCH & DINNER

Rosebery

SMALLS

Sydney rock oysters, red wine mignonette (gf, df) | 6.5 ea 36, 69

Fresh sourdough, whipped roast chicken skin butter or cultured butter, smoked salt (v) | 10

Marinated olives, chilli, citrus, garlic, bay leaves (vg, gf) | 8

Hiramasa kingfish ceviche, citrus dressing, herbs, radish (gf, df) | 26

Charred octopus, corn puree, ruby grapefruit, smoked paprika (gf) | 25

Smoked pastrami spiced king salmon, avocado mousse, shaved fennel, citrus salad (gf) | 25

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

Ox-heart & golden tomatoes, stracciatella, basil, pangrattato (gf, v) | 26

Sweet potato hummus, Ducks' hazelnut & almond dukkah, toasted bread (vg, df, n) | 18

Wood roasted halloumi, fermented garlic honey, chilli, za'atar (gf, v) | 19

BIGS

Chermoula roast chicken, sweet & sour capsicum, thyme chicken jus (gf, df) | 39

12 hour slow cooked lamb shoulder, olive & preserved lemon, rosemary lamb jus (gf, df) | 70/90

Miso glazed eggplant, tofu, bean shoots, coriander, spring onion, chilli & peanut (gf, df, vg, n) | 30

Little Joe Flat iron steak, burnt onion & whipped butter, whole grain mustard, jus (gf) | 53

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

Casarecce pasta, salsa verde, sugar snap & snow pea salad, pecorino, pangrattato (v) | 32

Crispy skin pork belly, jerk, BBQ pineapple salsa, pickled chilli, charred spring onion (gf, df) | 42

SIDES

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

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

Honey glazed pumpkin, goats curd, chilli oil, fried crumbs (gf, v) | 15

Wood roasted new season asparagus, lemon butter, toasted hazelnuts (v, n) | 15

Roast broccoli, almond cream, pickled chilli, almond, mint (gf, df, vg, n) | 16

DESSERTS

Dark chocolate mousse, chocolate brownie & hazelnut crunch, Davidson plum (gf, n) | 17

Marky's tiramisu, Brookies macadamia (v, n) | 17

Basque cheesecake, raspberry sorbet (v) | 16

Whipped coconut, lime sorbet, summer fruits, passionfruit crumb (vg) | 17

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.

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