

To Nibble

Buffalo mozzarella, heirloom tomato \$18
avocado, togarashi (*v, gf, dfo, vgo*)

Orecchiette \$19
basil pesto, roasted pumpkin, goats cheese,
caramelised artichoke, pepitas (*v, gfo, dfo, vgo*)

Natural rock oysters \$24/48
mignonette, lemon (*gf, df*)

Spanner crab \$26
remoulade, toast, chives, finger lime (*gfo*)

Scallop ceviche \$24
chilli, coriander, lime, tobiko (*gf, df*)

Smoked salmon pikelets \$25
salted mascarpone, hive honeycomb, roe (*gfo, dfo*)

Chicken liver mousse \$19
golden raisin, chive crumpet (*gfo*)

Drunken chicken bao \$18
kimchi slaw, green papaya, candied pecan

Okonomiyaki beef sliders \$18
soft onion, capsicum, gruyère, kimchi mayo,
katsu, shallots

King brown mushroom & pork fried rice \$19
pea shoot, cured egg (*gf, df, vo, vgo*)

Dessert

Strawberry jam ice-cream sandwich \$15
compressed melons (*v*)

Blueberry & lemon semifreddo (*gf, vg*) \$15

Donuts \$15
honey, yoghurt, cinnamon, star anise, pistachio (*v*)

Cheese selection \$28
grapes, chutney, lavosh & oat cracker (*v, gfo*)



10% surcharge applies on a party of 8 or more.

Lunch

Radicchio salad \$24
buckwheat, fennel, zucchini, squash,
radish, young carrots, pepitas
with a choice of sumac roasted trout,
fragrant chicken, or burrata (*vo, gf, dfo, vgo*)

Buffalo mozzarella, heirloom tomato \$24
avocado, togarashi (*v, gf, dfo, vgo*)

House crumpets, smoked salmon \$28
avocado, salted mascarpone, hive honeycomb

Grilled chicken breast \$26
preserved artichokes, kipfler potatoes,
black olive aioli, frisee

Capunti pasta \$25
slow cooked beef cheek ragu, green olive, parmesan (*gfo*)

Orecchiette \$22
basil pesto, roasted pumpkin, goats cheese,
caramelised artichoke, pepitas (*v, gfo, dfo, vgo*)

King brown mushroom & pork fried rice \$22
pea shoot, cured egg (*gf, df, vo, vgo*)

Sides

Radicchio with zucchini & parmesan (*gf, dfo*) \$10

Fries with aioli (*df*) \$10

Crispy potatoes, rosemary & garlic (*dfo*) \$10

Snow peas & green beans with mint (*gf, dfo*) \$12

Available Monday to Friday 11am – 3pm

High Cheese

serves two \$50

Selection of 3 types of cheeses,
lavosh, oat crackers, grapes, quince,
chutney, dried fruits & nuts

*Add G.H. Mumm Grand Cordon
Brut Champagne \$99*

Available every day until 10pm

1.5% surcharge applies on all credit cards. 15% surcharge applies on public holidays.

Supper

Natural rock oysters [§]24/48
mignonette, lemon (*gf, df*)

Buffalo mozzarella, heirloom tomato [§]18
avocado, togarashi (*v, gf, df, vgo*)

Spanner crab [§]26
remoulade, toast, chives, finger lime (*gfo*)

Scallop ceviche [§]24
chilli, coriander, lime, tobiko (*gf, df*)

Smoked salmon pikelets [§]25
salted mascarpone, hive honeycomb, roe (*gfo, df*)

Chicken liver mousse [§]19
golden raisin, chive crumpet (*gfo*)

Drunken chicken bao [§]18
kimchi slaw, green papaya, candied pecan

Orecchiette [§]19
basil pesto, roasted pumpkin, goats cheese,
caramelised artichoke, pepitas (*v, gfo, df, vgo*)

Dessert

Strawberry jam ice-cream sandwich [§]15
compressed melons (*v*)

Blueberry & lemon semifreddo (*gf, vg*) [§]15

Donuts [§]15
honey, yoghurt, cinnamon, star anise, pistachio (*v*)

Cheese selection [§]28
grapes, chutney, lavosh & oat cracker (*v, gfo*)

Available Thursday to Saturday 10pm - late

