



RAW / PICKLED / FERMENTED / SMOKED

Oyster, mignonette or cucumber & koshu granita **6PP**

Half shell scallop, chicken fat butter, garlic oil, lemon zest (G,D) **9PP**

Olly's ciabatta, smoked butter (V,G,D*) **4PP**

Fried polenta, whipped cashew, burnt leek powder (VE,N*) **5PP**

Yorkshire pudding, smoked bone marrow custard, tuna, anchovy (G,D) **14PP**

OR babaganoush, zucchini, mint sauce (V,G,D) **10PP**

Smoked fish, boiled egg, tarragon mayo, Ortiz anchovy **8PP**

Prawn roll, iceberg, marie rose (G) **15PP**

Wagyu skewer, sweet soy, pickle, Japanese mustard **15PP**

Reef fish sashimi, white soy, chive oil, horseradish (G*) **MP**

Roast chicken rilletes, onion, chive, crouton (G*) **22**

Zucchini carpaccio, goat's cheese, pine nuts, raisins, mint (V,N*D*) **17**

Smoked tallow fermented potatoes, raclette, house pickles, fried onion (D) **21**

Brussels, agave, lemon, parmigiano, almond (V,N*,D*) **19**

Mixed leaf, green goddess dressing (VE,N*) **18**

WOODFIRE

250g black onyx onglet, caramelised onion, jus **52**

600g sirloin on bone, bone marrow butter (D*) **78**

600g pork tomahawk, koji, pork jus, mustard seed, plum (D*) **57**

BBQ market fish, vadouvan pil pil (D*) **MP**

Sugarloaf cabbage, kombu cream, black teriyaki, fermented capsicum oil (VE,G,N) **32**

DESSERTS

Lemon meringue pie (G,N,D) **18**

Chocolate fondant, smoked ice-cream (G,N*,D) **18**

Date crème brûlée (N*,D) **18**

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V – Vegetarian VE – Vegan N - Contains nuts G – Contains gluten D - Contains Dairy * Can be modified
Not all ingredients are listed, please advise your waiter of any dietaries / 15% public holiday surcharge

PLEASE NOTE - While our menu is designed to share, one bill is preferred. We can split bills evenly, but should you require an itemised split, 5% will be added. Thank you in advance!