



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**

Housemade crumpet, raw tuna, smoked bone marrow custard, crème fraîche (G,D) **14PP**

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

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

Wagyu skewer, sweet soy, pickle, Japanese mustard **17PP**

Snapper sashimi, white soy, chive oil, horseradish (G*) **22**

Black Angus tartare, pickles, capers, fermented chilli, shallot, confit egg yolk, crouton (G*) **25**

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

Pipis, pork & fennel sausage, tarragon sauce **25**

+ add ciabatta **4PP**

Stracciatella, smoked grapes, tomato vinaigrette & walnut (D) **22**

+ add ciabatta **4PP**

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) **18**

WOODFIRE

250g MB7+ Wagyu bavette, caramelised onion, jus **62**

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

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

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

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

DESSERTS

Pumpkin basque cheesecake (D) **18**

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

Date crème brûlée (N*,D) **18**

rufus

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!