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## **Bite.**

- Oyster, mignonette or cucumber & kosho granita **6PP**  
Half shell scallop, chicken fat butter, garlic oil, lemon zest (G,D) **9PP**  
Olly's ciabatta, smoked butter (V,G,D\*) **4PP**  
Crisp potato rösti, whipped cashew, shiitake, manchego (V,N\*,D) **6PP**  
**OR** beef tartare (D) **12PP**  
Ox tongue taco, charred pineapple, sauce verde (D\*) **10PP**  
Eggplant parmigiana, smoked napoli, pesto, olive crumb, parmesan (D,G\*) **10PP**  
Smoked fish, boiled egg, tarragon mayo, Ortiz anchovy **8PP**  
Wagyu skewer, sweet soy, pickle, Japanese mustard **17PP**

## **Start.**

- Watermelon tuna sashimi, ponzu, sesame oil, kombu (G\*) **24**  
Chicken rillettes, confit onion, cornichons, croûtons (G\*) **24**  
Zucchini carpaccio, goat's cheese, pine nuts, raisins, mint (V,N\*D\*) **17**  
Classic jumbo prawn cocktail, avo, iceberg, marie-rose **24**  
Pipis, pork & fennel sausage, tarragon sauce (D) **25**  
**+ add ciabatta 4PP**  
Stracciatella, smoked grapes, tomato vinaigrette & walnut (D, V, N\*) **22**  
**+ add ciabatta 4PP**

## **Fire.**

- 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, beurre blanc (D\*) **MP**  
Sugarloaf cabbage, kombu cream, black teriyaki, fermented capsicum oil (VE,N) **32**

## **To go with.**

- Smoked tallow fermented potatoes, raclette, house pickles, fried onion (D) **21**  
Brussels, agave, lemon, parmigiano, almond (V,N\*,D\*) **19**  
Mixed leaf, orange, fennel, white wine vinaigrette (VE) **18**  
Shoestring fries (VE) **12**

## **Sweet.**

- Pumpkin basque cheesecake (D) **18**  
Chocolate fondant, smoked ice-cream (G,N\*,D) **18**  
Date crème brûlée (N\*,D) **18**  
Salted chocolate almond milk panna cotta, ember roasted berries (VE,N) **18**

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## **Leave it to us.**

- Deluxe Menu **85PP**  
Super Deluxe **115PP**

Ask your waiter for more details. Minimum 2 pax. Menu is for the entire table.