








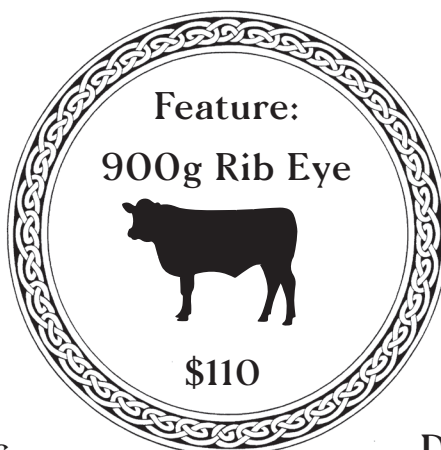
Starters

Signature Oysters Natural, with green apple, seaweed, honey	Roast bone marrow 23 Wild boar floss & pickled red onion add Highland Park 12 bone luge.....8
Single 6	Venison tartare 22 Fermented blueberries and confit lemon
1/2 dozen oysters 30	Buckwheat crackers 18 Beetroot, witlof & black olives
Dozen oysters 55	Pickled mussels 21 Zucchini, fennel & kipfler potatoes
Gravlax 22 Seeded rye, radish & sour creme	

Mains

 Bird: Rotisserie corn fed chicken, parsley, sorrel, red grapes, jus gras...38/58
 Beast: O'Connor short rib, whiskey glaze, smoked maple mustard.....52
 Beast: Roast pork belly, fermented cauliflower cream, crispy kalette.....43
 Fish: Whole grilled trout, garlic chives, spring peas, soy vinaigrette.....42
 Veg: Stuffed minikin pumpkin, marinated bullhorn pepper, cashew curd.....34

Please let our waitstaff know if you have any allergies or dietaries
Feature is a nightly limited special that is dry aged on premise cooked in our rotisserie



Sides

Baby Cos Lettuce 13 Crispy capers, chopped eggs, ansjovis sil
Crispy broccoli 13 Fish sauce, almond puree, cured egg yolk
Baby potato 13 Horseradish sour creme, fresh dill
Roast whole carrots 13 Tahini yoghurt, parsley, black sesame

Desserts

Poached pear 16 Hazelnut, medjool dates, black currant
Bone marrow brulee 10 ea Chocolate, smoked marrow, whisky, peated malt tuile
Baba but rye 18 Strawberries, rhubarb, sheeps yoghurt
Cheese selection 28/42 Three or five, with condiments

Paying by card? The following charges apply: MasterCard Credit 1.3%, MasterCard Debit 1.1%, Visa Credit 1.4%, Visa Debit 1.2%, Amex 1.5%. Public holiday surcharge 15%.