



SNACKS

- Sourdough, cultured butter, smoked salt 14 (2pcs)
- Sydney rock oysters, burnt cucumber, lychee granita 42 (1/2 doz)
- Kimchi fermented potato fries, Gruyère sauce 20
- Sourdough crumpets, white anchovies chutney, whipped goats cheese lemon thyme 12 (2pcs)
- Fried squid, banana peppers, spiced sour sauce 20

ENTRÉE

- Heirloom beetroot, smoked wattle seed labneh, raspberry 20
- Braised leek, cashew cream, sweet & sour onion, Byron Bay coffee essence 20
- Hiramasa crudo, buttermilk, beetroot vinegar, smoked salmon roe 26
- Blue fin tuna, fried capers, fine herbs, finger lime, bonito mayonnaise 28
- Bangalow sweet pork, chorizo jam, vegemite butter 26
- Beef tartare, enoki mushroom, ponzu, green harissa, nori cracker 26

MAIN

- Pumpkin agnolotti, vanilla butter, hazelnut, radicchio 34
- Roasted turmeric cauliflower, chickpea cream, pearl cous cous, pomegranate 34
- Ocean trout, white eggplant purée, clams, crustacean jus 46
- Chargrilled spatchcock, fermented chilli butter, flamed shishito peppers 48
- Pork cutlet, celeriac, burnt apple purée, muntries 48
- Black onyx brisket & tenderloin, compressed pear, beef fat hash 60

SIDES

- Micro herb salad mix, olive oil 13
- Roasted kipfler potato, caramelised onion jam 14
- Broccolini, preserved lemon dressing 14
- Beef fat hash 16