

BAR MENU

Marinated mixed olives		GF DF V	8
Sliced <i>Saison</i> Korean chilli sopressa salami (50g) with warm sourdough focaccia		DF	16
Duck parfait , cherries, brioche and onion jam	x2		14
<i>Yurrita Cantabrilo</i> Spanish anchovies (50g tin) tomato, crisp bread			24
<i>Appellation</i> oysters , Sydney rock, mignonette sauce, kampot pepper	x2 x4	GF DF	16 30
Australian king prawn spring roll , betel leaf, sesame, coriander, mint and nuoc cham	x2	DF	16
Wagyu cheeseburger spring rolls , special sauce, pickles	x2		16
<i>Sher Wagyu</i> beef tartare , <i>Giaveri Oscietra</i> caviar and potato hash	x2	GF DF	16
House-blended wagyu beef mini burgers , raclette cheese, pickles, mustard, special sauce	x2		24
Burrata , broken heirloom tomato, basil, black garlic and Woodhouse focaccia		V	24
Sweet corn, basil and manchego arancini balls , romesco sauce	x2	V	14
Golden potato chips , botanical salt and garlic aioli		V DF	12
Caesar salad – cos, jamon, golden yolk, anchovy and <i>Grana Padano</i>			18
Hand-crafted salumi board – to share			40
A selection of Australia's finest cured meats and our sourdough focaccia			
Cheeses – 3 hand-selected cheeses to be served with lavosh, vanilla and quince paste, pear and pistachio paste.			34

FEED ME MENU

78 per person (minimum 2 people)

Sliced <i>Saison</i> Korean chilli sopressa salami (50g) with warm sourdough focaccia	Shared
<i>Appellation</i> oysters, Sydney rock, mignonette sauce and kampot pepper	x1 (GF) (DF)
<i>Sher Wagyu</i> beef tartare, <i>Giaveri Oscietra</i> caviar and potato hash	x1 (GF) (DF)
Australian king prawn spring roll, betel leaf, sesame, coriander, mint and nuoc cham	x1 (DF)
Sweet corn, basil and manchego arancini balls, romesco sauce	x1 (V)
Wagyu cheeseburger spring roll	x1
House-blended wagyu beef mini burger, raclette cheese, pickles, mustard, special sauce	x1
<i>McIvor Farm</i> pork belly, roasted apple, chorizo, cauliflower, pomegranate, pistachio	x1 (GF)
Chocolate brownie, raspberry and salted dulce de leche.	x1