



Menu

To Start

Freshly Shucked Sydney rock oysters with eschalot, pickled ginger and white balsamic. \$4ea
Beetroot cured Salmon, horseradish and fermented chilli \$21

Antipasto:

Price per 50g

Char grilled bread (4 slices) \$5	Marinated mixed olives \$5
Salumi Australia Mortadella \$4	La Stella Burrata \$9
House made cured duck breast \$6	San Daniele Prosciutto \$6
Salumi Australia Chilli salami \$5	Salumi Australia Fennel salami \$5

Small

Heirloom tomato salad, shiso, mascarpone and pine nuts \$16
Lentil salad, spiced onion, feta, toasted almond and rocket \$16
Char grilled Pork neck skewers with crunchy salad and peanut sauce \$17
Crispy chicken baby bao burger, kimchi, rocket, kewpie mayo \$8
Calamari fritti with Szechuan salt and aioli \$18
KFC. Korean fried chicken wings, Gangjeong sauce, pickled radish, shaved parmesan \$22

Medium

House made Rigatoni with pork and fennel ragu, shaved pecorino \$24
Hand cut egg noodle, mixed wild mushrooms, miso glaze and seaweed. \$22
Potato noodles, squid, crab, and fish, tomato oil and vegetables \$25

Large

Smoked Brisket burger, spiced slaw, pickled cucumber, cheddar, relish, fries \$23
Tempura mushroom burger, tomato, onion, shredded iceberg \$21
Roasted Rangers Valley Tri-tip with mushrooms in teriyaki, crispy garlic \$29
Market fish, pan fried with braised fennel, hot and sour soup, crispy potato, lemongrass \$28
Tempura fish and chips with fresh lemon and aioli \$27

Sides

Shoestring fries \$10
Truffle polenta chips \$12
Crushed potatoes, roasted with caper berries and pink peppercorns \$13
Baby cos, sesame dressing, parmesan \$12

Desserts

Pineapple Tapioca, coconut, hazelnut gelato \$14
Flourless chocolate and hazelnut torta, orange mascarpone, salted caramel sauce \$14
Selection of Artisan gelatos \$10 Ask for flavours