

MID AIR

SMALLER

Smoked Marcona almonds GF	8
Mount Zero olives GF VG	10
Sydney Rock oyster, chardonnay vinegar GF	7
Cobb Lane sourdough, whipped brown butter V / 2pcs	10
Chickpea panisse, za'atar, tahini GF VG / 3pcs	14
Salt-baked beets, butternut squash, goat's curd, pepitas GF V	24
Tuna carpaccio, mignonette, anchovies, capers GF	28
Wagyu bresaola, guindillas, rocket, parmesan GF	26
Baked haloumi, green apples, sherry vinegar GF V	24
Shark Bay scallops, garlic and parsley butter, pangrattato / 3pcs	28
Skull Island king prawns, shellfish butter, Aleppo pepper GF / 3pcs	32
Freemantle octopus, oyster mayo, Calabrian chilli, crispy potatoes GF	34

BIGGER

Rigatoni, black garlic, shimeji mushrooms V	34
Blue-eye cod, chorizo, piquillo peppers, butter beans GF	42
Grilled pork neck, carrots, prune BBQ sauce	46
350g Westholme wagyu striploin MB4-5, bordelaise sauce GF	90

SIDES

Baby gem, tarragon vinegar GF VG	14
Broccolini, romesco GF VG	16
French fries, aioli GF	14

DESSERT

Soft serve, mandarin extra virgin olive oil, sea salt GF V	16
Warm lemon and polenta cake, confit lemon, mascarpone GF V	16
Cheese plate, selection of Australian cheeses, lavosh, pickles V	35

GF = Gluten Free V = Vegetarian VG = Vegan

Please inform your server if you have any allergies or dietary restrictions. Credit card transactions incur a fee.

Please note a 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.