

## **DINNER**

**6pm - 10pm**

*Snack Tasting* · 33

*Feed Me* · 98

Oysters, Cabernet Sauvignon Mignonette · 6/pc · 30/half doz.

Dark Rye Rolls, Vegemite Butter · 14

Marinated Olives · 7

Sri Lankan Deviled Cashews · 7

Charred Padron Peppers, Century Egg Mayonnaise · 12

Chicken Liver Éclair, Date, Madeira · 16

Flower Crab Arancini, Tomato, Aioli · 16

Grilled Chicken Oyster, Brindleberry, Perilla · 12

Beef Tartare, Fermented Chili, Endives · 26

Pan Roasted Scallop, Fermented Tokyo Turnip, Corn · 20

Burrata, Heirloom Tomatoes, Fermented Green Chili · 26

Roasted Bullhorn Pepper, Goat Cheese, Pomegranate and Walnut · 16

Curly Kale and Blue Cheese Salad, Dill Pickles, Sesame · 16

Kale and Ricotta Agnolotti, Charred Leek Consomme · 24

Pot Pie of Muscat Pumpkin and Sri Lankan Cashew Nut Curry · 38

Grilled Black Cod, Wild Garlic, Seasonal Bean Salad · 38

Braised Lamb Shoulder, Pistachio, Green Chili, Celery · 48

Argentinian Grass-fed Angus Striploin 300g, Paris Butter, Hasselback Potato · 60

Spiced Plums, Coffee, Vanilla Ice Cream · 16

Coconut Sorbet, Pistachio and Caraway Roll · 18

Cheese Selection, Guava, Saucisson, Crackers · 38

