

CHEF'S MENU

OPTIONAL BEVERAGE PAIRING \$100PP

+ADD ON+

Sydney rock oysters | classic mignonette

21 3pc / 42 6pc / 84 12pc

ALL THE SNACKS

Longshore rye bread | coastal butter

Red Spot Whiting Gilda | olive, bequinho pepper

Armenian Cucumber | pumpkin seed , jalapeno

Cape Morton red prawn tart | lemonade fruit

Pickled Jervis Bay mussel | tomato dashi

Charred Hawkesbury Calamari skewer | Sambal

MAIN

Whole fried John Dory on the bone

| xo gravy, charred snake beans

Grilled Margra lamb rump

| macadamia, burnt eggplant, swiss chard

served with charred gem lettuce

SOMETHING SWEET

Pumpkin seed sorbet

| pumpkin seed tuile