

## FOR THE TABLE

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Spent grain rye bread, sesame, yogurt butter | v |

Australian Bay lobster, The Bread Social pastry, cucumber, mayo

Beef tartare, mustard seed salsa, charred bread, sesame

Charred carrots, macadamia | df, gf, vg, n |

Raw fish, watermelon, cucumber, chilli, lime, peanut | df, gf, n |

Stracciatella, local peach, Farm zucchini, sorrel, snow pea | gf |

Mussels, hashbrown, smoked tomato, whipped garlic | df, gf |

Pork belly, Davidson plum char sui, seared scallop, XO | df |

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Market steak, charred spring onion, curry butter | gf | + 20 pp

## ADD-ON OUR DRINKS PAIRING | + 50 pp

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+ NV La Gioiosa DOC, Prosecco, Veneto, IT

+ Cape Jaffa 'Skinsy', Chardonnay, Limestone Coast, SA

+ Ablington Vineyard 'Organic', Semillon, Hunter Valley, NSW

+ Vinteloper, 'Tourigna Nacional/Shiraz, Adelaide Hills, SA

+ Sevenhill 'Inigo', Riesling, Gewürztraminer, Pedro Ximenez, Clare Valley, SA

**GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS: \*VEGAN ON REQUEST**

A surcharge of 10% on weekends and 15% on public holidays will be applied.  
Amex payments incur a 2.75% surcharge. All other card payments incur a 1.65% surcharge.  
A discretionary gratuity of 8% is applied to groups of 12 or more.