

menu



to start

grain organic sourdough, whipped cultured butter \$5

entree

cauliflower cream soup, mustard and gruyere crouton, curry oil \$18

leek & miso orecchiette, house smoked trout, spiced sourdough crumb \$21

roasted veal fillet, tuna mayonnaise, rocket capers, truffled rice crisp \$21

mains

adriatic style brodetto, fregola, charred sourdough, chilli oil \$35

wagyu beef & vegetable pithivier, braised cavalo nero \$36

ricotta & winter greens rotolo, tomato sugo, herb brown butter, pine nuts \$34

sides(\$10ea)

mixed leaf salad, sherry vinaigrette

fries & aioli

green beans, preserved lemon, olive oil

desserts + cheese

affogato \$12 (\$16.5 w liqueur)

house sticky date pudding, butterscotch, white chocolate ice cream \$21

chef's artisan cheese selection, traditional accompaniments \$21

ice cream OR sorbet selection (see your waiter) \$5ea



10% subscribers discount applies to food only

please scan me for beverage list