



A LA CARTE

TO START

Today's best Sydney rock oyster, white wine vinaigrette (GF,DF)	\$6
Herb marinated olives, feta, crostini	\$8
Soup of the day, baguette, pepe saya butter	\$13

ENTREES

Heirloom tomato, prosciutto and stracciatella salad (GF)	\$22
Crispy zucchini flower, ricotta, pinenut, olive salsa, saffron aioli (V) (N)	\$20
Pan fried scallops, confit leeks, beurre blanc (GF)	\$29
Chargrilled WA Octopus, confit potato, pepperonata (GF)	\$22

MAINS

Crystal Bay prawn spaghetti, bullhorn peppers, san marzano tomato (DF)	\$38
Fish of the day, baby potatoes, sauce vierge (GF,DF)	\$35
Lamb backstrap Marrunga Marble, NSW, peas, asparagus, pancetta, jus gras (GF)	\$38
Grilled Eye Fillet 250g Southern Ranges, Victoria, potato pave, steamed broccolini, red wine jus (GF)	\$46

SIDE DISHES

French fries (GF)	\$12
Steamed broccolini, lemon, olive oil (GF,DF)	\$12
Salad of mixed leaf, classic vinaigrette (GF,DF)	\$12
Roasted baby potatoes (GF)	\$12

DESSERTS

Cannoli filled with ricotta and pistachio or chocolate and hazelnut (N)	\$5
Parisienne apple tart, vanilla ice cream	\$15
Cheese plate selection of Australian made cheese, lavosh, quince	\$35