

# *food. fun. flui.*

house made ciabatta, katsuobushi salt, EVOO (valserena butter +3)	5ea
east 33 oyster, yuzu granita, finger lime	36 half doz / 68 doz
stuffed zucchini blossom, red leicester & peach	7ea
duck liver parfait, orange marmalade, cannoli	8ea
charcoal grilled U6 king prawn, fermented chili & citrus	15ea
twice-cooked quail, lushui, puffed grains, pickled fennel	14 half / 25 whole
peach gazpacho, parmesan tuile, roasted pistachio	12pp
leek terrine, scamorza, compressed apple, dukkah	22
roasted eggplant, brown rice miso, puffed grain	25
spring bay mussels, pomodoro & nduja, coriander	28
saltbush lamb ribs, ras el hanout, cilantro & cumin	32
house made gnocchi, courgetti pesto, pecorino reggiano	35
350g pork scotch fillet, "taco" seasoning, fermented jalapeno mayo	48
250g pan fried barramundi, mussel emulsion, cucumber	50
300g wagyu rib eye, café de Paris butter	80
roasted pumpkin wedge, seeds & dashi, whipped goat curd	16
mixed lettuce, citronette, papaya, oaxaca, almond	18

*Please be aware that Sunday 10% and Public Holiday 15% surcharge will apply.*