

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, "cacio e pepe" peach muscatel	7ea
duck liver parfait, orange marmalade, cannoli	8ea
seared scallop, housemade bonito ponzu, fermented chilli	9ea
twice cooked quail, lushui, puffed grain, pickled fennel	14 half / 25 whole
herbal soup, sage, rosemary, Egyptian dukkah	12pp
roasted eggplant, brown rice miso, rice cracker	25
spring bay mussels, pomodoro & nduja, coriander	28
saltbush lamb ribs, ras el hanout, cilantro & cumin	32
house made gnocchi, courgette pesto, pecorino reggiano	35
350g pork scotch fillet, "taco" seasoning, fermented jalapeno mayo	48
250g pan fried barramundi, puttanesca, confit tomato	50
350g wagyu rump, café de Paris butter	68
roasted pumpkin wedge, seeds & dashi, whipped goat curd	16
mixed lettuce, citronette, pear, oaxaca, almond	18
potato gratin, smoked creme fraiche, yarra valley caviar	18

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