

food. fun. flui.

housemade ciabatta, katsuobushi salt, EVOO(valserena butter+3)	5ea
east 33 oyster, yuzu granita, fingerlime	6.5ea / 38half doz
Hokkaido scallop sashimi, bonito ponzu, fermented chilli (I)	11ea
stuffed zucchini blossom, "cacio e pepe", leatherwood honey	9ea
eggplant taco, tahini, spiced harissa, pomegranate	10ea
herbal soup, brioche, smashed peas, ricotta	12ea
twice baked souffle, parmigiano reggiano, truffle cream	18
braised leek, butter beans, crispy potato	24
twice cooked quail, lushui, puffed grain, pickled fennel	25
spring bay mussels, pomodoro & nduja, coriander (A)	30
house made gnocchi, courgette pesto, pecorino reggiano	35
250g pan fried barramundi, puttanesca, gordal olives (A)	50
dry aged duck breast, confit duck leg, gastrique	60
300g MB9+ wagyu rump cap	80
sauce for steak : chimichurri or stroganoff	
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.