

Lot.



Potts Point

Sm .

Arancini 4 ea  
Truffle, hazelnut, taleggio - v

Quail Lollipops 4.5 ea  
House made bbq chutney,  
mixed pickles

Soft Shell Crab 4.5 ea  
Green curry mayonnaise, chilli, lime

Charcuterie board 18  
Jamon Serrano, grass fed bresaola,  
finnochiat, house made pickles

Duck Liver Parfait 16  
Vincotto, sourdough

Bean And Lentil Salad 12  
Hommmus, lentils, beans, sprouts,  
spiced yoghurt, candied chickpeas - v

Whole Squid 26  
Smoked red peppers, spicy  
chorizo, pine nuts, parsley

Raw .

Oysters 4 ea  
Natural or with granita

Barramundi 24  
Honeydew melon, olives,  
jalapeño, coriander

Lamb 26  
Diced lamb back strap, minted  
buttermilk, spelt, cucumber,  
toasted baguette

D . I . Y .

5 Share dishes 65 pp

7 Share dishes 88 pp

Lg .

Nettle Tagliatelle 25  
Pesto, mushroom, manchego, pine nuts - v

Spaghettini In Brodo 30  
Squid ink pasta, shellfish broth, vongole,  
seasonal seafood, native succulents

Market Fish M/P  
Chef's choice of fresh fish and garnish

Pork Neck 30  
Charred pear sauce, pickled pear,  
puffed pork rind

Sirloin 200g 40  
Ash Crust, Lot. One's secret moöli,  
tomato, eschallot

Half Duck 49  
Deboned, roasted and glazed,  
red grapes, macadamia, snow pea tendrils

250g/500g Lamb Shoulder 42/80  
Rosemary, roasted garlic, jus, served with one side

Cauliflower Steak 25  
Red cabbage, nutmeg, walnut - v

X t r a .

Green Salad 6  
Assorted seasonal lettuce, chardonnay vinaigrette - v

Beetroot Salad 12  
Beetroot roasted and raw, feta, olive, pistachio - v

Beans 12  
Green and yellow beans, chilli - v

Thrice Cooked Potatoes 10  
Herbs, garlic oil - v

*All credit cards incur a processing fee of 1.5%  
10% service charge applies to all groups of 8 plus  
Lot. One takes all efforts to accommodate guest's dietary needs,  
however, we cannot guarantee that our food will be allergen free.*