

Lot.



### Leave It To Us

5 Share dishes 65pp - 7 Share dishes 88pp

### Small

Seasonal Oysters 4 ea  
Natural or with granita

Arancini 15  
Truffle, hazelnut, taleggio - v

Charcuterie board 18/34  
Jamon Serrano, grass fed bresaola,  
finnochiat, housemade pickles, sourdough

Winter Soup M/P  
Chef's choice of hot soup or broth

Duck Liver Parfait 16  
Vincotto, sourdough

Wagyu MS5+ Carpaccio 18  
Pickled cucumber, 65° egg yolk,  
Horseradish and anchovy emulsion

Spencer Gulf Hiramasa Kingfish 26  
Fennel, pepita, apricot, caviar

Baby Octopus 26  
Confit octopus, potato, bacon, saltbush

Nettle Spaghettini 24  
Pesto, mushroom, manchego - v

Taglierini Ragu 25  
Lamb neck ragu, ricotta salata, baby mint

### Large

Humpty Doo Barramundi 36  
House made red curry, tomato, roe

Peaking Pork 30  
Sticky glaze, condiments, puffed crackling, charcoal milk buns  
Great to share

Free Range Hen 36  
Chicken leg and breast, tangy glaze, daikon radish, sprouts

Grass Fed Sirloin 200g 40  
Ash Crust, pistachio puree, pea tendril, leek oil

Beef Cheek 38  
Slow braised with herbs fruit and spices,  
radicchio, jus, petit rainbow carrots

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

Confit Aubergine 25  
Black garlic, cauliflower, fresh turmeric, curry leaf - vg

Beetroot Risotto 28  
Sheep's yoghurt, balsamic, caraway, pecans - v

### Sides

Fries 8  
Truffle, parmesan

Green Salad 8  
Assorted seasonal lettuce, chardonnay vinaigrette - v

Bean Trio 12  
Green, yellow and snake beans, peas and sprouts - v

Potato Puree 12  
Jamon, crème fraiche, parmesan