

MENU

OLIVES	8
HOUSE-PICKLED VEGETABLES	16
SICILIAN WHITE ANCHOVIES	18
ALBANY ROCK OYSTERS	6 each
DE PALMA BRESAOLA	18
MR CANUBI MORTADELLA	18
MR CANUBI CAPOCOLLO	18
LP SAUCISSON SEC	18
SALUMI AUSTRALIA 'INFERNO'	18
MIXED MEAT PLATE	44
CHEESE SELECTION	33
<i>Brillat Savarin, 24 month Comte, Berrys Creek Riverine blue</i>	
COURGETTE FLOWER WITH FIOR DI LATTE	14 each
QUAIL SCOTCH EGG, CUMBERLAND SAUCE	15 each
BEEF SHORT RIB SKEWER, ANCHOVY, CHILLI	17 each
PÂTÉ DE CAMPAGNE, TOAST	28
HALF DOZEN OYSTERS WITH CHARCUTERIE KILPATRICK	40
MUSSEL ESCABECHE	22
SMOKED TOMATO CAPRESE SALAD	28
TYPHOON SHELTER EGGPLANT	24
PIG HEAD CROQUETTE, SAUCE RAVIGOTE	26
YELLOW FIN TUNA SALADE NIÇOISE	42
RAINBOW TROUT, SAUCE VÉRONIQUE	41
MEZZE MANICHE, BROCCOLI, CHILLI	32
PASTURE-RAISED CHICKEN, TROPEA ONION	48
RASPBERRY & VANILLA CHEESECAKE	18
BUTTERMILK PANNA COTTA & PLUMS	16
VANILLA RICE PUDDING, MANGO, LIME	16
HOUSE-MADE CHOCOLATE PINEAPPLE LUMPS	4 each