

SMALL TOWN FOOD + WINE
PRIX FIXE MENU

75pp

add a little extra:

wapengo rock oyster, native finger lime	4.50
lobster roll, mayo, fine herbs	14/ea
grilled pork jowl, blood orange 'char siu', horseradish	12

our sourdough, cultured pollen butter

choice of:

kingfish crudo, cucumber, smoked oyster cream, shiso
prawn, scallop + chicken skin dumplings, white soy, chili
charred asparagus, jerusalem artichoke, cured yolk

choice of:

ricotta cavatelli, baby artichoke, broadbeans, leeks, dandelion
350g rib-eye, marrow sauce, mustard leaf, crispy garlic
glacier 51 toothfish, clams, samphire, shitake, kombu

leaves, pecans, pear, pecorino

beans, anchovy, butter (supplement) 15

choice of:

salted chocolate, marscapone, rhubarb, strawberries, almond
cheese + fruit

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LUNCH MENU

our sourdough, cultured pollen butter	2pp
wapengo rock oyster, native finger lime	4.50
lobster roll, mayo, fine herbs	14
grilled pork jowl, blood orange 'char siu', horseradish	12
kingfish, cucumber, oyster cream, shiso vinegar	22
prawn, scallop + chicken skin dumplings, white soy, chili	25
charred asparagus, jerusalem artichoke, cured yolk	19
ricotta cavatelli, baby artichoke, broadbeans, dandelion	38
350g rib-eye, marrow sauce, mustard leaf, crispy garlic	40
glacier 51 toothfish, clams, samphire, shitake, kombu	40
leaves, pecans, pear, pecorino	13
beans, anchovy, butter	15
salted chocolate, marscapone, rhubarb, strawberries, almond	18
cheese + fruit	18