

---

**AND SO IT BEGINS...**

---

**FOCACCIA**

WHIPPED GARLIC BUTTER,  
INFUSED OLIVE OIL (V) 8

**MIXED FEDRA OLIVES**

ORANGE, THYME (VG/GF) 11

**EDAMAME**

SESAME, CHILLI SALT (VG/GF) 10

**BURRATA**

STONEFRUIT SPRING ONION  
CHILLI SALSA, SOURDOUGH (V) 20

**CARROT AND BEETROOT CIGARS**

CANDIED WALNUT ASH,  
GOATS CHEESE WHIP (V) 16

**BLINIS W CREME FRAICHE**

YARRA VALLEY SALMON CAVIAR 26  
FINGER LIME, PICKLED APPLE,  
COCONUT (V) 22

**SPANNER CRAB**

FINGER LIME AIOL, WAKAME  
CRACKER (GF) 28

**BABY BEETROOT SALAD**

ROASTED BEETROOT, PICKLED YELLOWS,  
MUSTARD CRESS (VG/GF) 17

**COMPRESSED CUCUMBER**

THYME, SMOKED HONEY FETTA,  
OLIVE (V/GF) 13

---

**AND SO IT BEGINS**

---

**APPELATION ROCK OYSTER**

PICKLED APPLE, MIXED DRESSING  
DROPPERS  
5 EA / 27 1/2 DOZ

**GIN CURED ORA KING SALMON**

GRAPEFRUIT, PICKLED GRAPES,  
AVOCADO (GF) 24

**KOREAN SPICED TARTARE**

BOXGUM BEEF SOY CURED YOLK, PICKLED  
DAIKON, CRISPS (GF) 26

**HIRAMASA KINGFISH SASHIMI**

AIOLI, PICKLED CARROT, PONZU,  
SCUD CHILLI (GF) 26

**MONSTER PANZANELLA**

HEIRLOOM TOMATOES, OLIVES, BASIL,  
SEASAME, CRUSTY BREAD (V) 17

**8 COURSE TASTING MENU**

MINIMUM TWO GUESTS

**\$80 PER GUEST / \$110 WINE MATCH**

CARROT AND BEETROOT CIGARS  
KINGFISH HIRAMASA SASHIMI  
CAMELISED ONION CROQUETTES  
PRAWN GYOZA  
MISO GLAZED EGGPLANT

**CHEF'S CHOICE OF**

MAIN  
SIDE  
DESSERT

---

**SOMETHING MORE**

---

**CRISPY PORK BELLY**

SMOKED SCALLOP, MONSTER BBQ SAUCE 26

**MISO GLAZED EGGPLANT**

RADISH, WASABI, LEAF,  
SPICED FURIKAKE (VG/GF) 28

**SALT BAKED CABBAGE**

ONION, TRUFFLE, PARSLEY (VG/GF) 29

**PRAWN GYOZA**

HOMEMADE DUMPLING, YUZU BISQUE,  
NORI 29

**SAGE GNOCCHI**

CANDIED WALNUT ASH,  
GOATS CHEESE WHIP (V) 16

**TOMORROW'S FISH OF THE DAY**

ASK OUR TEAM FOR TODAY'S SPECIAL 36

**MAREMMA DUCK**

RHUBARB, GLAZED BREAST, BRAISED LEG,  
CRACKED WHEAT 41

**STEAK FRITES**

RIVERINA GRASS FED PORTERHOUSE  
MALLOW BUTTER FRITES, SALAD, JUS 35

**BRAISED WAGYU SHORT RIB**

MUSHROOMS MEDLEY, CAMELIZED ONION  
PUREE, WATERCRESS RADISH SALAD (GF) 44

---

**SIDES**

---

**CHIPS**

MONSTER SEASONING, CHILLI JAM 11

**MIXED LEAF SALAD**

RADISH POMEGRANATE DRESSING (VG) 10

**ROASTED PUMPKIN**

PINK PEPPERCORN, YOGHURT, PAPRIKA (VG) 13

**ROASTED POTATOES**

CREME FRAICHE CHIVES, SHALLOTS (V) 10

**BROCCOLI**

MISO ALMOND BUTTER (V) 12

---

**SIDES**

---

**TIRAMICHOUX**

COFFEE MARSCAPONE, VANILLA ICE CREAM,  
CACAO NIB CRUNCH 16

**DARK CHOCOLATE**

CARDAMON MOUSSE SALTED MANGO  
PASSIONFRUIT SORBET 14

**COCONUT PANNACOTTA**

PEACH SORBET, RASPBERRY GEL (GF) 14

**PISTACHIO MADELEINES**

ORANGE CURD 9

**HOUSE-MADE ICECREAM**

ASK OUR TEAM FOR TODAY'S SELECTION  
(V) 5 PER SCOOP

---

## BAR FOOD

---

### OYSTERS

#### SHANE'S SYDNEY ROCK

5 EA / 27 1/2 DOZ

#### APPELATION SYDNEY ROCK

#### NSW, SOUTH COAST

5 EA / 27 1/2 DOZ

#### PICKLED APPLE, MIXED DRESSING DROPPERS

#### SOURDOUGH FOCCACIA, DUKKA

WHIPPED BUTTER, INFUSED EVO 8

#### MONSTER SPICED NUTS

SALTED, PEPPERED, CURRIED 9

#### MIXED FEDRA OLIVES

ORANGE, THYME (VG) 11

#### EDAMAME

SESAME, CHILLI SALT (VG) 10

#### BURRATTA

PUMPKIN SEED OIL, PUMPKIN SEED CRUMBLE, CHILLI,  
SOURDOUGH 20

#### MONSTER CROQUETTE

CARAMELISED ONION, GRUYERE,  
PICKLE MAYO, PARMESAN

#### FURIKAKE DENGAKU

FRIED, SPICED EGGPLANT, MISO, CHILLI DIPPER

---

## RAW

---

### HIBISCUS CURED SALMON

DILL POWDER, PICKLED GRAPES,  
CHIVES

### BEEF TARTARE

KOREAN SPICED, SOY YOLK, PICKLED DAIKON,  
CHINESE PANCAKES

### CHARCUTERIE

3 MEATS , PICKLES, RELISH AND BREADS

### CHEESE

3 CHEESE, HONEYCOMB AND CRACKERS

### HAND CUT CHIPS

MONSTER SEASONING, CHILLI JAM

### MIXED ASIAN LEAF SALAD

YUZU VINAIGRETTE (VG) 10

---

## SKEWERS

---

### PRAWN

GARLIC BUTTER, BOTTARGA

### WAGYU

SESAME TERIYAKI MISO

### KING BROWN MUSHROOM WAKAME CHILLI GLAZE

### GNOCCHI

CARROT ORANGE SAUCE, SHAVED,  
CARROTS, ZUCCHINI FLOWERS

### GLAZED DUCK (NATIVE SPICE RUB) BRAISED ENDIVE

ORANGE

### STEAK FRITTES

SHER WAGYU RUMP, MARROW

### BUTTER FRITTES

SALAD, LEMON, JUS