

À LA CARTE

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APPETISERS

5 Marinated Olives

4 House-Pickled Vegetables

4 Focaccia Bread
Olive oil, balsamic vinegar

4.5 Sydney Rock Oysters
Natural with mignonette. Shucked to order

12 Parma Prosciutto Plate
Olive oil, balsamic vinegar

10 Mortadella Plate
With cornichons

14 Smoked Eel Dip
Lemon zest, parsley, bottarga, flatbread

25 Charcuterie Board
Selection of cured meats, house pickles, chargrilled sourdough bread, house-made butter

ENTRÉE

16 Tomato Gazpacho

Baby cucumbers, bullhorn peppers, sweet corn, foccacia crostini

17 Chargrilled Quail

Chimichurri, chickpeas, mulberries

17 Salt & Pepper Calamari

Preserved lemon & nduja aioli

20 Scallops Sashimi

Fish roe, chives, lemon, olive oil

18 Heirloom Tomato Salad

Pistou, croutons, parma prosciutto

17 Kohlrabi Salad

Avocado, beetroot, crispy grains, goat's cheese, lime & vanilla dressing

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MAINS

30 Artichoke Barigoule

Baby carrots, white beans, caramelised baby onions, fennel & preserved lemon salsa

38 Tagliolini Pasta

Scampi, zucchini, chilli, chives, zucchini flowers

36 Cavatelli Pasta

Confit duck ragout, tomatoes, celery, reggiano

38 Gooralie Free-Range Pork Belly

Baby fennel, garden peas, potato puree, jus

36 Flat Iron Angus - 250g -

Romesco salsa, witlof, bagna cauda jus

46 Jack's Creek Sirloin - 280g -

Shoestring fries, red wine jus, béarnaise sauce

36 Grilled Wild Kingfish

Served medium rare, with summer vegetables, cherry tomato salsa, sweet corn puree, basil

MP Market Fish

[Please ask your waiter]

SIDES

10 Garden Leaf Salad
Josette's walnut vinaigrette

10 Stuffed Zucchini
Willowbrae goat's cheese, crushed
almonds

10 Steamed Vegetables
With lemon & chilli dressing

10 Shoestring Fries
With garlic aioli

12 Duck Fat Potatoes
With garlic aioli

