

FOOD

APPELLATION SYDNEY ROCK OYSTERS (GF/DF) ½ Dozen - 30 Dozen - 60

Freshly shucked with Aruga Caviar, apple dressing, lemon wedge

Greygoose Vodka Shot - 7.50

Wine suggestion: Delamotte Brut NV - Champagne, France - 24

MARINATED OLIVES (VEG/GF/DF) - 8

House mix of marinated green and black olives

Wine suggestion: Howard Park 'Porongurup' Riesling - Great Southern, WA - 16

BLACK HUMMUS (VEG/DF/GF) - 16

Activated charcoal, extra virgin olive oil

Wine suggestion: Walnut Block 'Collectables' Sauvignon Blanc - Marlborough, NZ - 12

GRILLED ASPARAGUS, PALM HEART AND 9+ WAGYU BRESOLA (DF) - 28

Wine suggestion: Onannon Chardonnay - Mornington, VIC - 19

TEMPURA ZUCCHINI FLOWERS (V) - 5 EACH

Wine suggestion: Matteo Braidot Pinot Grigio Friuli, Italy - 14

WAGYU TARTAR (DF) - 28

With harrisa and Sheeps yogurt

Wine suggestion: Raúl Pérez Venta La Vega 'Adaras Aldea' - Almansa, Spain - 14

CHICKEN '65' - 24

Wine suggestion: Usher Tinkler Shiraz/Pinot Noir - Hunter Valley, NSW - 14

GRILLED LAMB CUTLETS (DF) - 45

Lebanese tabouleh, confit garlic and rosemary jus

Wine suggestion: Izway 'Rob & Les' Shiraz - Barossa Valley, SA - 17

STEAMED SNAPPER FILLET (GF/DF) - 45

Served in a banana leaf

Wine suggestion: Hirsh 'Kammern' Kamptal Gruner Veltliner, Austria - 17

CHEESE PLATE- 24

Seasonal accompaniments

Wine suggestion: NV All Saints Rare Rutherglen Muscat - Rutherglen, Vic - 25

DESSERT

COCONUT, KAFFIR LIME, KUMQUAT (V/GF) - 16

Wine suggestion: Crawford River 'Nectar' Riesling - Henty, Vic - 15

V= Vegetarian

VEG=Vegan

DF=Dairy Free

GF=Gluten Free