

À La Carte

November 2016

Sydney Rock Oyster, Pickled Black Fungus **4ea**

Burrata, Hazelnut Crumble, Hen Egg, Balsamic, Radicchio **15**

Buttered Cabbage, Smoked Wakame, Buttermilk, Trout Roe **17**

Grilled Asparagus, Sheeps Curd, Black Olive, Cumquat, Lardo **18**

Cuttlefish, Tomato Dashi, Goats Milk, Parmesan Crisp, Basil **22**

Poached Scallops, Dulse, Leek, Squid Ink, Lemon Purée **24**

Roasted Quail, Blackened Eggplant, Corn Custard, Namenko Mushroom **26**

Blue Eye Cod, Pork Hock, Broadbeans, Kohlrabi **34**

Cobia, Zucchini Flowers, Onion Broth, Skordalia **35**

Corn Fed Chicken, Koji, Carrot, Broccolini, Buckwheat, Walnut **35**

Thirlmere Duck Breast, Treviso, Fennel Milk, Plum, Topaque **39**

Lamb Backstrap, Confit Lamb Breast, Beetroot, Tarragon **37**

Heirloom Tomatoes, Prawn Vinaigrette, Mascarpone **14**

Hand Cut Chips, Miso Butter, Guanciale **14**

