

## LUNCH MENU

### BEGINNINGS

|                                                              |          |    |
|--------------------------------------------------------------|----------|----|
| <b>CHICKEN LIVER &amp; UNAGI</b>                             | NF       | 22 |
| <i>Chicken liver, unagi, pear, tare sauce</i>                |          |    |
| <b>BURRATA</b>                                               | NF       | 28 |
| <i>Burrata, wagyu bresaola, melons, apple, pear</i>          |          |    |
| <b>BONE MARROW</b>                                           | NF       | 22 |
| <i>Bone marrow custard, bacon jam, uni, ikura on crumpet</i> |          |    |
| <b>BEEF TARTARE</b>                                          | DF GF NF | 28 |
| <i>Beef tartare, caviar, tendon crisps</i>                   |          |    |
| <b>ONION</b>                                                 | DF GF NF | 18 |
| <i>Slowcooked onion, vegan jus, cashew butter, nori</i>      |          |    |

### FROM THE SEA

|                                                                          |          |          |
|--------------------------------------------------------------------------|----------|----------|
| <b>CAVIAR</b>                                                            | GF NF    |          |
| <i>Caviar, rice blini, nori crème fraîche, oyster cream</i>              |          |          |
| Kaviari caviar Kristal 30g                                               |          | 180      |
| N25 caviar Oscietra 30g                                                  |          | 250      |
| <b>ROCK OYSTER</b>                                                       | DF GF NF | 6.5 e.a. |
| <i>Sydney Rock Oyster, shiso mignonette</i>                              |          |          |
| <b>TUNA &amp; BONITO</b>                                                 | DF GF NF | 28       |
| <i>Tuna, smoked bonito, tomato ponzu, yuzu gel, jalapeno kosho ponzu</i> |          |          |

### PASTA & UDON

|                                                      |      |    |
|------------------------------------------------------|------|----|
| <b>MARRON</b>                                        | NF   | 49 |
| <i>Marron, beurre blanc, bisque, grapefruit</i>      |      |    |
| <b>MUSHROOM</b>                                      | NF V | 36 |
| <i>Mushroom, brown butter, pecorino</i>              |      |    |
| <b>RAGU BIANCO PASTA</b>                             |      | 28 |
| <i>Duck ragu, truffle, pecorino cheese</i>           |      |    |
| <b>ZUCCHINI &amp; SHISO PESTO PASTA</b>              | V    | 28 |
| <i>Grilled zucchini, shiso pesto, burrata</i>        |      |    |
| <b>MUSHROOM RISOTTO</b>                              | NF V | 28 |
| <i>Crema, mushroom, grana padano, truffle butter</i> |      |    |

### PLATES

|                                                                                              |          |    |
|----------------------------------------------------------------------------------------------|----------|----|
| <b>MURRAY COD</b>                                                                            | NF       | 42 |
| <i>Murray cod, orange fennel, anise butter glaze, zucchini flower fritter, davidson plum</i> |          |    |
| <b>SPATCHCOCK</b>                                                                            | GF NF    | 33 |
| <i>Spatchcock yakitori, grilled okra, corn, tofu</i>                                         |          |    |
| <b>SUGARLOAF</b>                                                                             | DF VG    | 28 |
| <i>Sugarloaf, tahini, persimmon marmalade</i>                                                |          |    |
| <b>PORK FRITTER</b>                                                                          | DF GF NF | 28 |
| <i>Porkhead fritter, cauli, tomato jam, pepper jus</i>                                       |          |    |
| <b>STEAK &amp; CHIPS</b>                                                                     | DF GF NF | 45 |
| <i>300g scotch fillet, skin on fries, sauce of the day</i>                                   |          |    |

### TO SHARE

|                                                                       |       |        |
|-----------------------------------------------------------------------|-------|--------|
| <b>TOMAHAWK</b>                                                       | GF NF | 155/kg |
| <i>MBS 5+ tomahawk, mustard, chimichurri, beef jus</i>                |       |        |
| <b>WHOLE DUCK</b>                                                     |       | 160    |
| <i>Wollemi duck with duck sausage, quince umeboshi, jus de poulet</i> |       |        |
| <b>FLOUNDER</b>                                                       | GF NF | 95     |
| <i>Sugarloaf, tahini, persimmon marmalade</i>                         |       |        |
| <b>WHOLE SPATCHCOCK</b>                                               | NF    | 58     |
| <i>Spatchcock yakitori, grilled okra, miso cassoulet, corn, tofu</i>  |       |        |

### SIDES

|                                                             |          |    |
|-------------------------------------------------------------|----------|----|
| <b>SHOKUPAN</b>                                             | NF       | 15 |
| <i>House baked bread, mushroom butter</i>                   |          |    |
| <b>WITLOF SALAD</b>                                         | DF GF    | 12 |
| <i>Witlof, agrodoice, pistachio, orange, apple balsamic</i> |          |    |
| <b>GARDEN SALAD</b>                                         | DF GF NF | 12 |
| <i>Seasonal green, lemon dressing</i>                       |          |    |
| <b>POMME PUREE</b>                                          | GF NF    | 15 |
| <i>Mashed potato w. nori</i>                                |          |    |

### SWEET ENDINGS

|                                                |             |    |
|------------------------------------------------|-------------|----|
| <b>STRAWBERRY</b>                              | NF          | 22 |
| <i>Strawberry, cardamom, grapefruit</i>        |             |    |
| <b>COCONUT</b>                                 | DF GF NF VG | 22 |
| <i>Coconut, kiwi, pineapple, basil</i>         |             |    |
| <b>CHOCOLATE CAKE</b>                          |             | 22 |
| <i>Chocolate cake, orange, cocoa ice cream</i> |             |    |

### BAR MENU

|                                          |   |                                 |    |
|------------------------------------------|---|---------------------------------|----|
| <b>MIXED OLIVE</b>                       | 6 | <b>BRESAOLA &amp; SOURDOUGH</b> | 6  |
| <b>FRIED OLIVE</b>                       | 8 | <b>WITLOF SALAD</b>             | 12 |
| <i>with coconut labneh/coconut cacik</i> |   | <b>DUCK SAUSAGE</b>             | 8  |