

unsure of what to order?

try our new shared menu to get a taste of some of the best dishes

65pp

australian marinated mixed olives ^{gf}

sourdough

extra virgin olive oil | za'atar

salt + pepper squid ^{gf}

chilli | garlic | coriander | lime

petuna ocean trout rilette ^{gfo}

ras el hanout | muntrie chutney | spiced flatbread

burrata ^{gf cn}

heirloom tomatoes | basil oil | dukkha

cone bay barramundi

chef's choice of daily garnishes

mesclun + herb salad ^{gf}

house dressing

chips ^{gf}

whole table participation

minimum of two people

dietary requirements can be catered to upon request

australian marinated mixed olives ^{gf}

sourdough

extra virgin olive oil | za'atar

shucked sydney rock oysters ^{gf}

spiced beetroot mignonette | mountain pepper berry

whole roasted yaamba king prawns ^{gf}

madras oil | kale | curry leaves

petuna ocean trout rillette ^{gfo}

ras el hanout | muntie chutney | spiced flatbread

burrata ^{gf cn}

heirloom tomatoes | basil oil | dukkha

crisp fried whole baby snapper ^{gf}

chilli | turmeric | curry leaf | tomatillo salsa

mesclun + herb salad ^{gf}

house dressing

chips ^{gf}

dark chocolate delice ^{gf optional}

salted caramel | sesame brittle | sesame ice cream