

KITCHEN MENU

Leave it up to us... \$70 per person

a selection of our favourite snacks, share plates and dessert.

Snacks

Sydney Rock Oyster, hendricks gin, cucumber, lime
gf - df \$6 each

Gilda, pickled mussel, tuna, olive, guindilla
gf - df \$6 each

Confit Tomato, prosciutto, goat cheese, basil, olive bread
vo - vgo - gfo - dfo \$6 each

Steak Tartare, potato rosti, black caviar, cured yolk
gf - df \$7 each

King Oyster Mushroom, tempeh, coconut yoghurt, sambal
v - vg - gf - df \$7 each

Valenca Free Range Pork, blood plum, apple slaw, brioche
vo \$6 each

Share Plates

Tuerong Farm Flour Flatbread, wattleseed, macadamia butter
v - vg - df \$9

Straciatella, stone fruit, string beans, radicchio, walnut
v - vgo - gf - dfo \$22

Seared Tuna, black sesame, seaweed, daikon, ginger, chilli, soy
gf - df \$28

Fried Hazeldenes Chicken, davidson plum & dorrigo pepper, dill pickle
gf \$26

Black Opal Wagyu Flank MB7, bordelaise
gf - dfo \$48

Heirloom Zucchini, caponata, mascarpone, pangratatto
v - vgo - gfo - dfo \$26

Leaf Salad, vincotto, main ridge olive oil, pistachios
v - vg - gf - df \$15

Shoestring Fries, paprika salt, aioli
v - vg - gf - df \$12

Desserts

Gelato/Sorbet, lady finger banana / mango
v - vgo - gf - dfo \$16

Baked Cheesecake, orange, bay leaf and peppercorn
v - gf \$16

Koesister Donuts, cinnamon, cardamom, coconut, citrus syrup
v \$15

v = vegetarian, vo = vegetarian option, vg = vegan, vgo = vegan option,
gf = gluten free, gfo = gluten free option, df = dairy free, dfo = dairy free option