



SNACKS

Sourdough, cultured butter, smoked salt (2pcs)	14
Sydney rock oysters, yuzu kosho mignonette (1/2 doz)	42
Beetroot, goat's feta, hazelnut, torched mandarin	23
Blue fin tuna, capers, bonito mayonnaise, finger lime	29
Fried squid, banana peppers, spiced sour sauce	22
Bangalow pork belly, chorizo jam	27
Beef tartare, enoki mushroom, padrón pepper, ponzu, nori cracker	27

MAINS

Grilled Japanese eggplant, smoky miso baba ghanoush, burnt honey teriyaki	36
Potato gnocchi, wild mushroom, sage brown butter	36
Beer battered john-dory, tartare, mushy peas, chips	42
Murray cod, butter sauce, black cabbage, scallop	46
Pork schnitzel, pickled radicchio, grilled lemon	46
Black onyx brisket & tenderloin, compressed pear, beef fat hash	62

FROM THE GRILL

Skull island prawns, red curry butter, lime (4pcs)	70
Spatchcock, fermented chilli, flamed shishito peppers	48
250G Angus sirloin, chimichurri, bone marrow Jus	64
200G Black Angus eye fillet, ratatouille, bone marrow Jus	68

SIDES

Micro herb salad, verjus dressing	15
Roasted pumpkin, lemon, yoghurt, pine nuts	15
Broccolini, preserved lemon	15
Beef fat hash brown	15
Potato fries	15

Point
DINING
ROOM