

WINE	BAR
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Pacific oyster - <i>Port Douglas, SA</i>		4ea
Sydney Rock oyster - <i>Merimbula, NSW</i>		5ea
Baker Bleu sourdough & whipped butter		4
Sea urchin, taramasalata & potato crisp		8ea
Duck waffle, foie gras & prune		9
Bullhorn peppers & white anchovy		11
Spanner crab & fried green tomato		12ea
Raw fish, cipollini, ginger oil		18
Steak tartare, tarragon & fried anchovy		16
Daily charcuterie		18
Beetroot salad, horseradish & purple endive		16
Eggplant, caramelised yoghurt & preserved lemon		18
Cuttlefish & hand rolled maltagliati pasta		25
Cobia, grilled leek, kipfler potato & champagne cream		35
Roast dry aged duck breast, black lentil & quince		42
Jack's Creek wagyu skirt steak	200g	37
O'Connor club steak	300g	41
Cos salad & apple balsamic		8
Fries		7

<b>WINE</b>	<b>BAR</b>
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Chef's Selection Menu 75

with selected wine 45

Sydney Rock oyster

Raw fish, cipollini, ginger oil

Sea urchin, taramasalata & potato crisp

Bullhorn peppers & white anchovy

Duck waffle, foie gras & prune

Daily charcuterie

Beetroot salad, horseradish & purple endive

*a choice of*

Cobia, grilled leek, kipfler potato & champagne cream

Roast dry aged duck breast, black lentil & quince

*a choice of*

Chocolate sorbet & orange marmalade

Lemon & almond tart, basil cream

Pyengana, cow's milk, hard, Tasmania