

<b>WINE</b>	<b>BAR</b>
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Sydney Rock oyster	5ea
Baker Bleu sourdough, whipped butter	4
Padron peppers & citrus salt	12
Duck waffle, foie gras & prune	9ea
Radish, sesame & quark	10
Beef tartare, tarragon & fried anchovy	16
Daily charcuterie	20
Grilled cucumbers, yellow beans, mint & galotyri	19
Heirloom tomatoes, bullhorn peppers & basil	19
Ricotta gnocchi, squash, pickled currants & pinenuts	30
Red Emperor, leeks & mussels	42
Slow cooked lamb, almond & green sauce	36
O'Connor sirloin 250g	42
O'Connor flank 200g	34
Cosberg salad, white balsamic & black pepper	9
Fries	9

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

w/ selected wine 65

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*to share*

Sydney Rock oyster

Radish, sesame & quark

Beef tartare, tarragon & fried anchovy

Duck waffle, foie gras & prune

Heirloom tomatoes, bullhorn peppers & basil

Daily charcuterie

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*choice of*

Red Emperor, leeks & mussels

O'Connor sirloin, almond & green sauce

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*choice of*

Valrhona chocolate, hazelnut & coffee sorbet

Baked meringue, mango & coconut sorbet

Bay of Fires Cheddar