

RAW BEEF TARTLET, nduja, bresaola, radish

WHITE ANCHOVY, piparra, olive, lemon

WOOD-FIRED MOLASSES SOURDOUGH, whipped valserena cultured salted butter

STRACCIATELLA, nashi pear, jerusalem artichoke, balsamic
vannella cheese, marrickville, new south wales

RAW TUNA, italian xo, chilli, pickled vegetables, pinenut

RAVIOLI, roasted garlic, honey, potato, pecorino, ricotta di bufala

MURRAY COD, fresh polenta, charred corn, winter greens
aquana sustainable murray cod, riverina, new south wales

SIRLOIN, wholegrain mustard, lemon, beef sauce
rangers valley wx wagyu, mbs 5+, new england tablelands, new south wales

GARDEN SALAD, picked soft herbs, tomato dressing
living earth farm, young, new south wales

WOOD-FIRED BRUSSELS, rosemary, lemon, parsley

LEMON TART

CHOCOLATE, malt, jerusalem artichoke, cocoa nib, hazelnut

TRISTAN REBBETTES
EXECUTIVE CHEF

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A surcharge of 1.5% applies for card payments. Please note public holidays incur a 15% surcharge.

We endeavour to accommodate dietary requirements and food allergies, however cannot guarantee against traces of allergens.