# 2 COURSE MENU

## $69PP

### WEDNESDAY - FRIDAY LUNCH

## STARTERS

| | |
|---|---|
| Sydney rock oysters, pepperberry mignonette *gf* | 7 |
| Sourdough miche, lemon myrtle butter, smoked salt *gfo* | 14 |
| Marinated alto misto olives *gf* | 11 |

## ENTREE

Zucchini flower stuffed with crab and ricotta, macadamia romesco (A) *vo*

Tuna tartare, fermented chilli dressing, sea blite, tahini sauce gf (A) *gf,*

Wagyu beef carpaccio, pepperberry vinaigrette, crispy capers

## MAIN

Casarecce, bush tomato pesto, ricotta salata + tuna, $8

Squid ink spaghetti, blue swimmer crab, saffron emulsion, warrigal green pesto (A)

Barramundi, lemon myrtle beurre blanc, shaved fennel *gf* (A)

Charred spatchcock, nduja glaze, bush tomato salsa *gf*

## SIDES

| | |
|---|---|
| Brussels sprouts, meredith feta, pancetta *gf* | 16 |
| Potato terrine, manchego, saltbush mayo *gf* | 15 |
| Mixed leaves, caramelised balsamic, ricotta salata *gf* | 14 |

### SEAFOOD ORIGIN

(A) Australian (I) International (M) Mixed