

SHARED SET ME//U

TO START

PiOIK Sourdough, Whipped Butter

Martini Olives, Garlic, Chili *GF/DF/VG/NF*

Line-Caught Wild Kingfish, Yuzu Kosho, Oscietra
Caviar Vinegarette *GF/DF/N (A)*

San Daniele Prosciutto, Glasshouse Figs,
Jersey Curd *GF*

MA//S

Glazed Aylesbury Duck Breast, Duck Leg Sausage,
Radicchio, Puy Lentils *GF/DF/NF*

Lumache Alla Vodka, Stracciatella, Fermented Chili,
Lemon *V/GFO (A)*

SID//S

Baby Gem Lettuce Hearts, Witlof, Shallots, Native
Hibiscus Vinegarette *GF/DF/VG*

Fried Chat Potatoes, Rosemary Salt *DF/VG*

DESSE//TS

2am: dessertbar by Janice Wong

Snickers

Textures of Caramel, Peanut Brittle, Caramel &
Chocolate Mousse, Tonka Bean Ice Cream,
Macadamia Tuile *N/GF*

*GF Gluten Free / VG Vegan / V Vegetarian / DF Dairy Free /
N Contains Nuts / VO Vegan Option / Seafood Origin: A
Australian / I Imported / M Mixed Origin
Please let us know if you have any dietary requirements*