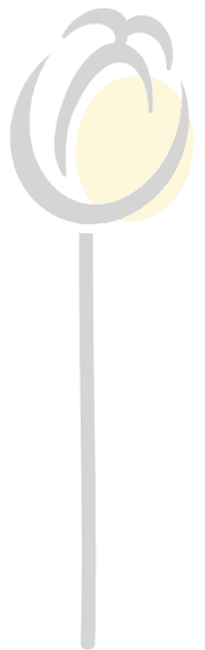
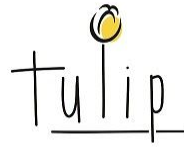


# Take Away Menu



## Snacks and smaller dishes

Oysters	4 each
Olives	5
Bread and cultured butter	8
Salt and vinegar pork crackling	7
Lamb rib, smoked yoghurt, pickled celery	7 each
Fried School prawns, smoked garlic mayonnaise	14
Cured fish, cultured cream, blood orange, pickled fennel	17
Duck terrine, pistachio, raisin, piccalilli	17
Kangaroo tartare, cultured cream, fried onion, horseradish	19
Stracciatella, bullhorn peppers, asparagus, pickled garlic, chilli	19

## Larger dishes

Slow roasted cauliflower, burnt lemon yoghurt, shanklish, hazelnut	27
Market Fish	MP
Roasted chicken, savoy cabbage, apple, cheddar	32
Pork belly, grilled cos, peas lardo	32
Beef cheek, caramelized red onion tart, pickled red cabbage	36
Lamb shoulder, smoked eggplant	38
Wagyu rib eye (1Kg) with spiced butter	100

## Additions

Potato gratin, gruyere cheese	12
Salad of charred beans, pecorino, lemon, almond	12
Cos leaves, salted ricotta, buttermilk, dill	12

## Chef's selection menu

9 dishes to be served over 4 courses to share with a dessert each 55 per person

## Something sweet

Dark chocolate pave, thyme ice cream	13
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## Cheese

Ask about our current selection,	10 each
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meat and eggs are free range

seafood is sustainable

vegetables from as close as possible