

Baked focaccia <i>lemon & herb butter</i>	14
Iberico croquette <i>fried egg aioli (4)</i>	24
Gilda <i>anchovy, olive, sun-dried tomato, guindillas, bocconcini GF DFA (2)</i>	24
Zucchini flowers <i>ricotta, ajo blanco GF (3)</i>	24
Mozzarella & tomato <i>basil oil GF</i>	22
Sydney Rock Oysters (A) <i>ponzu mignonette, lemon GF DF</i>	7 / 42 / 84
Half shell scallop (A) <i>salsa verde, lardo (3) GF DF</i>	32
Tuna crudo (A) <i>avocado, white balsamic, finger lime, chilli oil GF DF</i>	32
Vongole (A) <i>white wine, garlic, parsley GF</i>	29
Calamari (I) <i>aioli, lemon GF DF</i>	28
Butterflied prawns (A) <i>garlic, paprika butter (4) GF</i>	38
Seafood platter (A) <i>half dozen Sydney Rock Oysters, tuna crudo, crab salad & cocktail prawns with condiments GF DF</i>	120
Housemade gnocchi <i>morels, asparagus, orange & garlic butter, tête de moine</i>	38
Housemade linguine (A) <i>spanner crab, confit tomato, garlic, chilli, parsley, lemon GFA DF</i>	44
Sirloin <i>béarnaise, fries GF DFA</i>	48
Wagyu rump cap <i>entrecôte sauce, choice of side GF DFA</i>	78
Pork belly <i>seared scallop (I), plum, crushed pea salad GF DFA</i>	46
Murray cod (A) <i>fennel, turnips, celeriac, quince, beurre noisette GF</i>	42
Fish & chips (A) <i>flathead, celeriac rémoulade, tartare, rocket GF DF</i>	42
Leaf salad <i>champagne dressing GF DF</i>	14
French fries <i>aioli GF DF</i>	14
Avocado, cucumber, dill <i>GF DF</i>	16
Limoncello tiramisu <i>lemon curd</i>	16
Chocolate mousse <i>amarena cherries</i>	16
Crème brûlée <i>cardamom and orange GF</i>	16
Cheese <i>with muscatel grapes, bacon jam, saltbush flatbread</i>	16
Affogato <i>vanilla gelato, vittoria espresso, disaronno amaretto GF</i>	24
Artisanal sorbet & gelato <i>DFA GF</i>	6

Dunex