

Oysters \$6ea
Aged cheddar + brioche \$8ea
Crab hash + aioli \$12ea
Raw fish, witlof + apple \$10ea
Pork cracker + whipped cod roe \$8ea

Our bread + butter \$10
House made charcuterie selection \$38
Warialda beef tartare, lovage + game chips \$28
New season asparagus, preserved lemon + salmon pearls \$24
Alpine trout, salted cucumber + horseradish \$26
Venus Bay Octopus, Cime di rapa + parsley sauce \$28

Sugarloaf cabbage, cultured cream + hazelnuts \$32
Wood roasted pork belly, charred leek + wild garlic \$46
Grilled fish, broad bean + vierge \$46
O'Connors Premium Striploin MB4+ 300g, burnt carrot + miso \$54

Baby kiplers, lemon + oregano \$16
Farm leaves, radish + champagne \$16

Chef's menu to share \$90pp
+ Matched beverage - ask us for options

HAZEL