400

## SHARING SET MENU

110pp

Sourdough, cultured butter, smoked salt Sydney rock oysters, burnt cucumber, lychee granita Sourdough crumpets, white anchovies chutney, whipped goats cheese lemon thyme

Hiramasa crudo, buttermilk, beetroot vinegar, smoked salmon roe

Black onyx brisket and tenderloin, compressed pear, beef fat hash

Micro herb salad mix, olive oil

Roasted kipfler potato, caramelised onion jam

Hunted + Gathered chocolate mousse, brown butter crumb, raspberry crisp

Please let one of our team know if you have any specific dietaries, food allergies or food intolerances. Guests of 6 or more will incur a 10% service charge and a 15% surcharge will apply on public holidays.