

## — SNACKS

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|--|-------|
| Togarashi smoked walnuts   | 8     |
| Marinated Toolunka creek & Sicilian green olives                   | 8     |
| Half/full dozen oysters & lovage mignonette                        | 25/50 |
| Kingfish crudo, wasabi leaf, blood plum vinegar, orange & capers   | 25    |
| Raw beef, bonito aioli, celery, capers, enoki & mojama             | 25    |
| Salt & vinegar zucchini fritto, aioli                              | 9ea   |
| Duck liver parfait, date molasses, pickled fennel on hashbrown     | 16    |
| Fig carpaccio, spiced honey, aged balsamic, black olive & soba cha | 18    |
| Grilled quail, rosemary, n'duja & pickled pineapple                | 22    |
| Compressed tomato, stracciatella, basil & yuzu kosho               | 25    |

## — PASTA

|   |    |
|---|----|
| Linguini, Warrigal greens, sake steamed clams & nori                | 40 |
| Black garlic, goat cheese raviolini, caramelized leeks & sweet corn | 35 |

## — LONG HAUL

|  |     |
|--|-----|
| Roasted broccoli, chickpea miso & pickled ginger salsa       | 36  |
| Goldband snapper, pickled mussels, & smoked shellfish butter | 40  |
| Pepper crusted pork chop, rosella, pepperonata & nectarine   | 50  |
| Dry aged rib eye, green peppercorn & leatherwood honey       | 160 |

## — SIDES

|   |    |
|---|----|
| Crunchy Kestrel potatoes                              | 12 |
| Five Tales Farm greens, nashi pear & crab vinaigrette | 16 |
| Smokey cabbage, pine mushrooms, maple syrup & kombu   | 14 |

## — DESSERT

|  |       |
|--|-------|
| Dark chocolate, fernet-branca cannoli & pistachio  | 10 ea |
| Brillat savarin & strawberry cheesecake cannoli    | 10 ea |
| Soy milk pannacotta, pineapple, pinenuts & apricot | 14    |
| Tiramisu   | 14    |

|            |       |
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| — MANGIARE | 95 pp |
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