“The cornerstone of good cooking is to source the finest produce”
– Neil Perry AM

SNACKS
Freshly Shucked Oysters with Mignonette $6 each
Olasagasti Anchovies with Baguette $8
Plate of Olives $7
Onion Rings with House Made Ketchup $12

SMALL PLATES
Vanella Burrata with Bruschetta $12
Charcuterie Selection with Pickles $18
Duck Croquettes with Aioli $24
Fratelli Galloni Prosciutto on Ciabatta $14

SANDWICHES AND BURGERS
Grilled Gruyere Cheese Sandwich $12
Fried Fish Roll with Roast Fennel Mayonnaise $26
Wagyu Reuben Sandwich on Rye $28
Fillet Steak Sandwich with Caramelised Onions $29
David Blackmore’s Full Blood Wagyu Hamburger with Bacon, Gruyere Cheese and Zuni Pickle $28

MAIN PLATES
Fettucine Bolognaise $29
Crispy Fried Market Fish with “Crazy Water” $35
Steak Frites with Café de Paris Butter $39

SIDE DISHES
Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette $12
Hand Cut Chips $15
“Mac and Cheese” (contains Speck) $15