

From



Here  
by Mike

Our ingredients are sourced from local artisan producers who share our values of authenticity, sustainability, and ethical farming practices.

*One Main Course \$35*

*Two Courses \$50*

*Entree*

**SHOYU WHITE & SUYO LONG CUCUMBERS FROM FIVE TALES FARM**

Yoghurt, Preserved Lemons, Olives. (VGO, GF, NF)

OR

**HIRAMASA KINGFISH CRUDO**

Blood Plum Yakatori, *Chris & Helen's* Red Shiso, Szechuan Pepper (DF, NF, GF)

OR

**FLORIDIA STRACCIATELLA**

Assorted Point *Lonsdale* Tomatoes, Black Bean & Ginger Vinaigrette (V, NF, GF)

*The Weekday Lunch*

*Main*

**BASS STRAIT MB3+ 200G SCOTCH FILLET**

Shoestring Fries, House Butter

OR

**HUMPTY DOO BARRAMUNDI 200G FILLET**

Shoestring Fries, Wakame Butter

OR

**TROTTOLE**

Black Marble & Lions Mane Mushroom Ragù, Garlic Pangrattato, Egg Yolk

*Snacks and sides*

**FRESHLY SHUCKED OYSTERS - 8 EACH**

Finger Lime Mignonette & Pickled Daikon (DF, GF)

**CHOUX PUFF - CHICKEN LIVER PATE, RIESLING FREAK NO7.**

**JELLY - 7 EACH**

Made With Livers From Aurum Cockerels (NF)

**BAKED SCALLOP - 12 EACH**

Lardo, Charcuterie XO, Native Curry Herb (DF, NF, GF)

**GRILLED BABY SPROUTING BROCCOLI - 17**

Macadamia Cream, Spring Onion Oil (VG, GF)

**GOLDEN FRIES - 15**

Saltbush Salt (VG, GF)

*Additions*

DF / dairy free  
GF / gluten free  
GFO / gluten free option  
V / vegetarian  
VO / vegetarian option  
VG / vegan  
VGO / vegan option  
NF / nut free option