

Humble Bakery Sourdough with Picual Olive Oil	4.5ea
Roasted Beef Fat Butter Confit Garlic, Rosemary	4
Marinated Toolunka Creek Olives	9

## TO START

Freshly Shucked Sydney Rock Oyster with White Mignonette	7ea
Tartare Tartlet Dry Aged Beef Tartare with Classic Condiments & Truffled Pecorino	14ea
Smoked Fish Rilette Hash Brown, Trout Roe & Dill	12ea
Salted Cantabrian Anchovies Smoked Butter, Chives, Charred Bread	18
Beef Tongue & Peppers Marinated Tongue in Eschallot, Oregano & Aleppo Chilli with Fried Padron Peppers	18

## ENTRÉES

Buffalo Mozzarella with Black Genoa Fig, Fig Cotto & Shiso	34
Hervey Bay Scallop Crudo with Biquinho Peppers, Sweet Corn Tigers Milk & Trout Roe	38
Mayura Station Wagyu Carpaccio with Quail Egg, Smoked Anchovy & Tonnato Sauce	36
Woodfired Cheese with Local Honey, Aleppo Pepper, Lemon & Oregano	29
House Made Chorizo made with Traditional Argentinian Spices served with Almond Romesco	28
Charcoal Grilled Blood Sausage with Pickled Green Tomatoes & Hilda's Chimichurri	32
Woodfired Bone Marrow from Coppertree Farms Dairy Cows, with Caramelised Onion, Sofrito & Woodfired Bread	44

## MAINS

Fish of the Day ask waitstaff for details	MP
Ricotta & Parmesan Dumplings with Sage Brown Butter, Capers & Pumpkin	42
<b>BANNOCKBURN CHICKEN - Bannockburn, VIC</b> <i>Certified Free Range Chickens, raised Hormone &amp; Chemical Free</i>	
Slow Smoked Charcoal Chicken with Lemon & Black Pepper Gravy	44 / 80
<b>MARGRA LAMB - Oberon, NSW</b> <i>Inspired by sheep native to South America, Margra Lamb is a unique breed certified as the 'Australian White'. Often referred to as the 'Wagyu of Lamb', it displays exceptional eating qualities</i>	
Lamb Rack 500g with Roast Garlic, Caper & Rosemary Sauce	92

## STEAKS

*All Steaks are butchered in-house daily so are subject to availability*

### COPPERTREE FARMS RETIRED DAIRY - Budderoo, NSW

*5 year old Holstein X Fresian Dairy Cows, raised for 3 years on Pasture. Worked in a stress free enviroment, resulting in quality meat.*

Eye Fillet 300g	96
Add Roast Marrow & Dry Aged Bone Bordelaise	24

### O'CONNOR - Berry's Creek, VIC

*Angus & Hereford Cattle from O'Connor's farms along the lush pastures of the Murray River. Finished on grain to guarantee tenderness*

T-Bone MB3+ 1kg 250+ Day Grain Fed	185
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### WESTHOLME WAGYU - Wylarah Station, QLD

*Nature Led Australian Wagyu farmed using sustainable practices in Mid-North Queensland. The climate and conditions of the land lead to Westholme's renowned flavour profile of deep & earthy notes with a strong caramelised aroma.*

Flat Iron MB8+ 250g 330+ Day Grain Fed	122
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## DRY AGED STEAKS

*By controlling the entire Dry Aging process ourselves, we're able to maximise the natural flavours of each steak; showcasing their full potential when cooked over fire. Dry Aged Steaks are not recommended to be cooked beyond Medium Rare*

### MANNING VALLEY NATURALLY - Manning Valley, NSW

*Holstein Cross cattle from one of Australia's most awarded Grass Fed Farms*

42 Day Dry Aged Bone In Sirloin MB3+ 500g	150
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### 1824 WAGYU CROSS - Goonoo Station QLD

*Wagyu Cross Mitchell Breed Cattle raised on native perennial grasses & finished on a locally sourced and grown grain mix*

28 Day Dry Aged F1 Wagyu Ribeye MB3+ 850g	225
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## SIDES

Witlof with Ajo Blanco, Pickled Grapes & Parmigiano Reggiano	18
Heirloom Tomato Salad Eschallot, Oregano & 8yo Balsamic	18
Crispy Fried Brussels Sprouts with Lentils, Mint & Vincotto Dressing	18
Marinated Bullhorn Peppers Smoked Eggplant & Gordal Olive	18
Fries with Chimichurri Salt & Portefino Smoked Ketchup	14

## BANQUETS

See Waitstaff for our Banquet Options

*10% service fee applied to final bill for groups of 8 or more.  
Public Holiday Surcharge: 15% surcharge applied to final bill.*

50 HOLT STREET  
SURRY HILLS NSW 2010

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