

# Shared Menu

**\$69 per person | minimum 2 persons**

**Wine pairing available upon request | Glass \$50 or Half Glass \$25**

Sydney rock oysters, yuzu, sake granita ●△

Warm hummus, pinenut, dukkah, puffed chickpea, Lebanese flatbread ◇△

Yellowfin tuna, kohlrabi, kimchi, puffed rice, ice plant, salted lemon ●△□

*2021 Rocco Pinot Grigio, Friuli, Italy*

Roasted pumpkin arranchini, petite rouge, wild rice, hemp, pepitas ◇●□

Polenta hotcakes, brown butter aioli, wagyu bresaola

*2021 Ross Hill Harry Pinot Noir, Orange, NSW*

Crisply pork belly, smoked trotter jus, apple cabbage puree, cavollo nero △□

*2020 Creamy Chardonay, California, USA*

Poached pineapple, valrhona chocolate mousse, coconut sorbet ●□

*2021 Peter Lehmann Botryis Semillon, Barossa Valley, SA*

● Gluten free   ○ Vegetarian   ◇ Vegan   □ Nut Free   △ Dairy Free

A surcharge of 1% applies to all credit card payments. A surcharge of 15% applies on public holidays.