

MIENU

OYSTERS PACIFIC OR SYDNEY ROCK	6/12	single
G.H.MUMM & watermelon granita	33/66	5.5
Lemon balm gel & salmon caviar pearls	33/66	5.5
Natural	30/60	5
Oyster shooter w/ clear tomato consommé	39/78	6.5

CANAPES (pieces)

		extra piece
Ashed goats cheese w/ honeycomb & wood sorrel (4)	16	4
Beetroot cured salmon gravlax w/lemon crème fraîche	16	
(V) Daikon scallops w/ sea spray, ginger & sesame (4)	14	3.5
(V) Gin compressed cucumber, smoked celeriac remoulade & enoki (5)	15	3
Jamon, rock melon gel & buffalo mozzarella (5)	16	3.5
(V) Mixed Olives	7	
Pork belly, croquette & barbacoa w/black garlic aioli	14	
Salmon w/ sea grape & leek mousse (4)	14	3.5
Seared tuna, szechwan & sesame on betal leaf (3)	15	5
Smoked duck, cognac & duck pate w/ cherry gel (4)	16	4
Spring lamb parcels w/ lemon balm gel & thyme mist (4)	16	4
Venison, leek ash w/ carrot powder & blackberry (4)	18	4.5
(V) Watermelon w/ vegan feta, lemon vodka & micro mint (5)	15	3
Whisky soaked wagyu sashimi w/ miso (4)	16	4

CAVIAR served w/ blinis, crème fraîche & chopped egg

Ars Italica Oscietra Royal 10g	80
Black Pearl Beluga Caviar 30g	250
Black Pearl Siberian Caviar 10g	75
Sterling White Sturgeon Royal 10g	80

DESSERTS

Smashed lemon tart	12
Strawberry & chocolate cream w/ creme de violette jelly	12



MEAT & CHEESE BOARDS

A selection of 3 or 5 cheeses served w/ a selection of house condiments 35/55

A selection of 3 or 5 meats served w/ a selection of house condiments 35/55

Tasting Board 100

Jamon de Serrano, Ndjua, Pastrami w/ Burrata, Mon Pere Brie & Manchego cheeses.

Served w/ a selection of pickles, jams, breads & Spanish anchovies

CHARCUTERIE 50g

served w/ house condiments

Beef -

Bresaola Valtelina	14
Pastrami Brisket	12
Wagyu Beef Smoked	13

Smoked Game -

Duck	16
Kangaroo Prosciutto	14
Venison Prosciutto	15

Pork -

Capocollo	14
Federation Honey Ham	13
Flat Pancetta	14
Jamon de Serrano	14
Jamon Iberico	45
Mortadella Antica	12
Nduja	14
Prosciutto di Parma	14
Salami Finocchina	13
Salami Tartufo	13
Sopressa Vicentina	12

CHEESE 50g

served w/ house condiments

Soft -

Mon Pere Brie	14
Rouzaire Brie de Nangis	15

Hard -

Cabot Cheddar	17
Maffra Cheddar Cloth-Aged	14
Merco Manchego	15
Midnight Moon	14
Onetik Ossau Iraty	16
Pyengana Cheddar	17
Mauri Fontina	15

Washed Rind -

Graindorge Pont L'Évêque	18
Tarago River Jensen's Red	13

Blue Mould -

Cropwell Bishop Stilton	15
Mauri Gorgonzola Piccante	14
Papillon Roquefort AOC	19

Burrata w/ blackberry gel & powdered beetroot 30