

THE WINE BAR

S A L U M I

Saucisson Sec	12
Smoked Mortadella	12
Prosciutto	12

C H E E S E

Valdivieso Manchego DOP	14
Petit Cantal AOP	14
Goats Curd	12

S N A C K S

Sydney Rock Oysters, Campari & Orange	6.5 ea
Olives	9
Eggplant Caponata, Pine Nut, Raisins, Ricotta	14
Mackerel, Green Almond, Chilli	25
Raw Beef, Beef Fat & Sherry Dressing, Mushroom	24
Olasagasti Tuna 'Spread' AP Toast, Pickles	24
Salt Cod Cakes, Bottarga Mayo, Lemon	16
Fries	10

V E G E T A B L E S

Snake Beans, Guindilla, Whipped Mascarpone	14
Asparagus, Brown Butter Gribiche	18
Russian Salad, Iceberg, Kipfler, Burnt Rye Grain, Cheddar	18
Endive, Lonza, Tete De Monde, Apricot	19
Dressed Leaves	10

B R E A D

Ciabatta	6
Flatbread, Herb	8

P A S T A

Prawn Cannelloni, Fermented Chilli Butter	25
Spaghettoni, Sausage & N'duja Ragu, Catalina Spinach, Pecorino	25
Maccheroni, Parmesan Dashi, Buffalo Cheese, Pepper	25
Koshihikari Rice, Tomato XO, Scallop	25

P I Z Z E T T E

King Prawn, Pork Jowl, Chilli	25
Pepperoni, Bufala	24
Sungold Tomato, Anchovy, Caper	20
LP Smoked Mortadella & Pineapple, Fermented Chilli	19
Friarielli, Ricotta, Hens Yolk, Garlic	22
Clam, Garlic Butter, Parsley	25

L A R G E

Tomato Tart, Anchovy, Celery	25
Murray Cod, Pil Pil, Gem Hearts	34
Heritage Pork Collar, Watercress Sauce, Caper, Preserved Lemon	28
Duck On Toast, Duck Liver Pate, Plum	28
Morcilla, White Bean, Calvados Apple	25
Steak Frites, Onglet, Horseradish Cream, Jus	34

D E S S E R T S

Tart Of The Day	14
Prosecco, Nectarine, Vanilla, Cream	12
Sourdough Donuts, Salted Chocolate Sauce	12

Our menu changes regularly to showcase the best available seasonal produce.
Please note, this is a sample menu

THE INTERNATIONAL