

WINE BAR

SNACKS

- Sydney Rock Oysters, Cucumber & Verjus Mignonette (A) 6.5
- Marinated Olives 10
- AP Bakery Baguette, Cultured Butter 10
- Tomato & Anchovy Toast (I) 8
- Scallop Crudo, Finger Lime, Burnt Orange (A) 12
- Raw Tuna, Crumpet, Horseradish, Tomato (A) 16
- Snapper Sanga, Fennel Tartare, Lettuce (A) 16
- Wagyu Bresaola, Bruleed Fig, Horseradish 24
- Prosciutto, Melon, Perilla Leaf 20
- Potato Hash Brown, Taramasalata, Trout Roe (A) 14

SMALL PLATES

- Stracciatella, Salted Cucumber, Dill, Sorrel 20
- Stone Fruit, Beetroot, Whipped Ricotta, Fenugreek 22
- Fritto Misto, Watercress, Ink Mayo (M) 24
- Grilled Octopus, Tomato, Red Pepper Oil (A) 27
- Snapper Crudo, Buttermilk, Kohlrabi, Lime (A) 26
- Raw Beef, Burnt Garlic Scape, Seaweed, Potato 24

PASTA

- Risotto, Royal Red Prawn, Smoked Tomato (A) 42
- Sedanini, Cavolo Nero, Stracciatella, Pistachio 34
- Gnoccheti, Blue Swimmer Crab, Sweet Corn (A) 36
- Orecchiette, Pork & Fennel Sausage, Cime Di Rapa, Fennel Pollen 32

PIZZA

- Margherita, Basil, Parmesan 20
- Pepperoni, Bufala 23
- Jersey Royal Potato, Rosemary, Confit Shallot 22
- Friarielli, Globe Artichoke, Salted Ricotta, Garlic, Chilli 24
- Double Smoked Gypsy Ham, Pineapple, Fermented Chilli 22
- 'Nduja, Whipped Ricotta, Hot Honey 25
- Lamb Merguez Sausage, Roasted Peppers, Rocket 23
- King Prawn, Pork Jowl, Chilli (A) 24

LARGE PLATES

- Woodfired Hispi Cabbage, Roasted Sesame, Caramelised Apricot 30
- Wine Bar Burger, Wagyu Beef, Cheese, Pickles, Fries 27
- Murray Cod, Acqua Pazza, Fennel, Red Pepper (A) 42
- Aged Pork Collar, Radicchio, Burnt Orange 40
- Steak Frites, 250g Flank Steak, Frites, Jus 42

SALADS/ SIDES

- Insalata Verde, Poached Chicken, Avocado, Radish, Baby Gem, Green Goddess 28
- Fioretto, Mint, Confit Garlic, Chilli 16
- Dressed Leaves 10
- Fries 10

Australian (A), Imported (I), Mixed (M)

Please note that there is a discretionary 5% gratuity and 7.5% for groups of 6+