WINE BAR

SNACKS

Sydney Rock Oysters, Cucumber & Verjus Mignonette (A) 7ea / 6 for 42
Marinated Olives 10
AP Bakery Baguette, Cultured Butter 10
Pan Con Tomate, Anchovy (I) 8
Manchego Croquette, Jamón de Copa, Pickles 12ea
Spiced Raw Tuna, Hash Brown, Avocado (A) 16ea
Snapper Sanga, Fennel Tartare, Lettuce (A) 16

SMALL PLATES

Marinated Zucchini, Labneh, Pistachio, White Balsamic 22
Calamari Fritti, Spring Beans, Aioli (A) 26
Octopus, 'Nduja, Tomato, Soft Herbs (A) 28
Snapper, Buttermilk, Kohlrabi, Dill, Lime (A) 26
Raw Beef, Burnt Garlic Scape, Seaweed, Potato 24

PASTA

Rigatoni, Peas, Guanciale, Pecorino 34
Gnocchetti, Spanner Crab, Garlic Scape, Fermented Chilli Butter (A) 40
Mafaldine, Prawn, Smoked Tomato (I) 38
Trottole, Pork & Fennel Sausage, Rapini 36

PIZZA

Margherita, Tomato, Basil, Parmesan 22
Pepperoni, Marinated Peppers, Fennel Seed 28
Friarielli, Pork & Fennel Sausage, Chilli, Garlic Sauce 26
'Nduja, Whipped Ricotta, Hot Honey 26
Double Smoked Ham, Pineapple, Fermented Chilli 26
Sungold Tomato, Stracciatella, Anchovy, Basil (M) 30
Lamb Merguez Sausage, Zhoug, Sesame 28

LARGE PLATES

Wine Bar Burger, Wagyu Beef, Cheese, Pickles, Fries 27
Market Fish, Sauce Vierge, Merlot (A) MP
Whole Roasted Spatchcock, Mustard, Rocket, Lemon 42
Steak Frites, 250g Flank Steak, Frites, Jus 42

SALADS/SIDES

Fries 12
Dressed Leaves 12
Tomato Salad, Pickled Onion 14
Spring Greens, Confit Garlic, Pangratatto 16

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

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