small plates

scallop, cauliflower, apple, almond + roast chicken butter 15ea

oyster *natural // smoked olive oil + champagne mignonette* 5.5ea

olives + spiced nuts 10

kingfish, jalapeño, coconut, kaffir + corn 25

seasonal taco, mojo verde, corn + pineapple 15ea

fried squid, native lime + tom yum 21

steak tartare, potato, horseradish + bottarga 15ea

start

carrot, maple, yeast, puffed rice + carrot top gremolata 24

mushroom pate, shiitake, shallots + bread 24

pork belly, friarielli, red pepper + chimmichurri 26

cheese agnolotti, herbed cream + ash 25

middle

market steak, café de Paris butter + jus MP

prawn tortellini, laksa, samphire, roe + red shiso 39

lamb belly + loin, eggplant, tarragon, onion + yoghurt 40

cauliflower, malt, sherry vinegar + Milawa brie 36

chicken breast, nduja, KV black garlic, cannellini + marsala 40

market fish, saffron, roe, fennel, clams + mustard greens MP

along side

hispi cabbage, goma dressing + furikake 13

Ava's beef tallow chips (4) + KV black garlic aioli 13

broccoli, tofu, chilli crisp + almond 13

fries, seaweed salt + kewpie 13

finish

vanilla panna cotta, lemon, white chocolate, sable + bee pollen 18

strawberry cremeux, kaffir, mil ice-cream, rosewater + shortbread 18

bailey's cream, caramel, brownie, hazelnut ganache + coffee gel 18

Ava.