volume one

oyster fingerlime + sake // watermelon chilli lime granita // champagne mignonette 6ea

warmed olives + spiced nuts 10

corn ribs, kombu, lime + crying tiger 16

nduja croquette, muhammara, fennel + herbs 6ea

seasonal taco, mojo verde, corn + pineapple 15ea

king prawn, native green curry butter + herbs 14ea

volume two

Hiramasa king fish, jalapeno, corn, cucumber + coconut kaffir 26

rump cap tartare, soy egg, herbs, bonito, kohlrabi + casava 25

mushroom parfait, shiitake, shallot + silver creek sourdough 24

burrata, peach, charcuterie xo, basil + focaccia 23

fried squid, native lime, macadamia, saltbush + smoked chilli 23

volume three

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

pork belly, kimchi, Milawa honey, corn, cucumber + mustard greens 40

cauliflower, Milawa brie, hazelnut + sherry raisin 36

prawn tortellini, laksa, samphire, roe + citrus 39

house dry aged steak, café de Paris butter + beef jus MP

market fish, calms, saffron, fennel + salmon caviar MP

along side

ava tallow chips, black garlic + vinegar 14

green beans, pesto + red onion 13

seasonal leaves, sherry vinaigrette + seeds 12

Ava.