

## *volume one*

oyster champagne mignonette // watermelon granita 6ea

warmed olives, spiced nuts 10

corn ribs, kombu salt, crying tiger mayo 16

nduja croquette, muhammara, pickled fennel 6ea

seasonal taco, mojo verde, pineapple salsa, corn 15ea

grilled king prawn, native curry butter, herbs 14ea

## *volume two*

king fish, jalapeño, coconut kaffir, cucumber 26

beef tartare, bonito mayo, kohlrabi, egg yolk, cassava crisp 25

mushroom parfait, shiitake, pickled shallot, sourdough 24

burrata, grilled peach, charcuterie x.o, basil, crostini 23

fried squid, macadamia, saltbush, finger lime, smoked chilli 23

## *volume three*

chicken breast, nduja, braised cannellini beans, black garlic 40

pork belly, kimchi, pickled cucumber, grilled corn, Milawa honey 40

cauliflower, Milawa brie, raisin agrodolce, hazelnut 36

prawn tortellini, laksa, samphire, roe, fingerlime 39

house dry aged steak, cafe de Paris butter, jus, frites 65

barramundi, zucchini flower, ratatouille, saffron, tarragon 42

## *along side*

ava tallow chips, black garlic mayo, salt + vinegar 14

grilled green beans, sunflower seed pesto + red onion 13

cos wedge, green goddess, pangrattato, grana padano 13

## *finish*

vanilla panna cotta, lemon, white chocolate, sable + bee pollen 19

strawberry cremeux, kaffir, milk ice-cream, rosewater + shortbread 20

bailey's cream, caramel, brownie, hazelnut ganache + coffee gel 19

*Ava.*