**Dinner 7 nights**

sourdough, cultured butter 8

oyster, natural 4.5ea

roasted oyster, pepperberry 5ea

snapper sashimi, green chilli, fingerlime, galangal, coconut 24

charred southern calamari, leek, peas, nduja, crème fraiche 28

chilled Balmain bugs, buttermilk, green onion, bush tomato 28

kangaroo empanada, chimichurri 22

mushroom and water chestnut dumplings, chilli, soy 20

Sticky braised short-rib, smoked carrot puree, pickled papaya 44

Charred brussels sprouts, sesame, house furikake 12

Whole boneless whiting, yuzu butter, house furikake ` 52

Charred Yamba king prawns, capers, grapes, nori butter 44

Ice-berg, herbs, guanciale, green goddess dressing 12

Lamb tomahawks, hommous, babaganoush, labne, flatbread 44

Snapper fillet, Goan-style curry, coconut, curry leaf 42

Roti and coconut rice 12

Dry-aged rump cap, chimichurri 48

Chips, aioli 10

Poached rhubarb, pistachio pastry, yoghurt, rose 18

Banana roti, vanilla ice cream, rum caramel 18

Burnt lemon delicious 18

Yellowtail cheese selection 24

chefs pick, shared menu 99pp matched wines 55pp