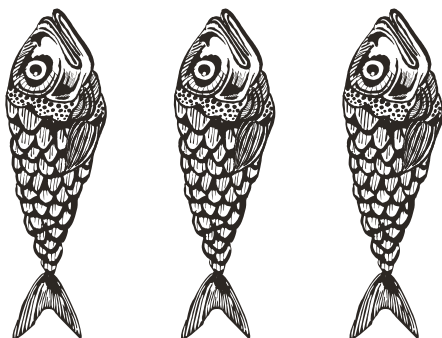


TO START

SYDNEY ROCK OYSTER	\$30
natural or mignonette, half-dozen	
OYSTERS KILPATRICK	\$36
bacon, Worcestershire, half-dozen	
ESTATE'S BAY BUG ROLL	\$18
Fried Moreton Bay bug, mayo, baby gem, sweet milk bun	
BAKED ABROLHOS ISLAND SCALLOP	\$9
jalapeño butter, pickled ginger, each	
CHICKEN LIVER PARFAIT	\$21
summer cherries, grilled bread	
LOCAL HEIRLOOM TOMATOES + STRACCIATELLA	\$24
broadleaf rocket, hot honey, seaweed oil, grilled bread	
CHARCUTERIE + CORNICHONS	\$32
Chef's selection of artisanal cured meats, for two	
FRIED PALM BEACH CALAMARI	\$24
wild rocket + pickled cucumbers, strange flavour dressing	
FRIED ZUCCHINI BLOSSOMS	\$20
goat's curd, marinated beetroot, watercress, pine nuts (g/f)	
SPICY TUNA POKE	\$26
crispy rice, yuzu ponzu, pickled daikon	



LARGE PLATES

FISH + CHIPS	\$32
Bondi Brewery beer-battered flathead, house tartare	
250G RIVERINE SIRLOIN	\$44
steak fries, green peppercorn sauce	
BISTRO BURGER	\$28
200g dry-aged Angus beef patty, Gruyere, heirloom tomato, sweet onion, peppercorn sauce, brioche bun, fried onion rings	
ROASTED INFINITY BLUE BARRAMUNDI	\$34
sprouting broccoli, currants, pine nuts, ginger sauce	
ROAST BORROWDALE PORK BELLY	\$36
Calvados sauce, crackling, apple + watercress salad	
GARLIC QLD KING PRAWNS	\$32
garlic scallion sauce, cauliflower rice, grilled bread	
FIORETTO CAULIFLOWER	\$26
almond mole, golden raisins, buckwheat	

SIDES

\$12 EACH OR 3 FOR \$30

POTATO GRATIN

Cheddar, cream

GREEN BEANS + SNOW PEAS

almonds, brown butter

GREEN SALAD

baby gem + radicchio, golden raisins

FRIES

house Tabasco ketchup