



## Chef's Menu - Min 2 People

AP Bakery Sourdough, House Made Butter

Marinated Olives

Oyster, Cucumber & Shallot Dressing

Fried Padron Peppers, Sea Salt

Whipped Cod's Roe, Potato Chips

Straciatella Cheese, Truffle Honey, Rye Crackers

Anchovy, Puff Pastry, Olive, Onion

Shark Bay Scallop, Café de Paris Butter

Pigs Head Fritti, Sauce Gribiche

A Plate of Cured Meats

Chicken Liver Parfait, Sauternes Jelly, Brioche

Raw Tuna, Soy & Mustard Dressing

BBQ Beef Tongue, Salsa Verde, Horseradish

Tomato Salad, Onions, Goat's Curd

King George Whiting Sandwich

Pappardelle, Lamb Ragu, Fried Rosemary

BBQ Coral Trout, Brown Butter, Capers, Lemon

BBQ 2GR Wagyu Flank Steak, House-Made Condiments

Cos, Candied Walnuts, Comte

Potato Scallops, Sour Cream & Chives

Amaro Crème Caramel

Meringue, Peaches & Cream

Valrhona Chocolate Ice Cream, Olive Oil, Sea Salt

Cheese Selection

Brillat Savarin | Ossau Iraty | Berry's Creek Tarwin