

## SNACKS

- Oysters** Natural 6ea · Native - fingerlime, anise myrtle, lemon aspen 6.5ea
- Olives** olives marinated in lemon myrtle, lemon peel & herbs 15
- Roast macadamias** in bush tomato 'pizza shape' spices 15
- Caesar wedge** anchovy dressing, pancetta, pangrattato, parmigiano 15
- Egg sando** native spiced curry egg, smoked salmon roe, cucumber, chives 21
- Crostini** smoked Cantabrian anchovy, sourdough, stracciatella, pickled onion 13ea
- Salumi** local cured salumi selection, grilled pane carasau 21

## PLATES

- Crudo** raw market fish, native citrus kosho dressing, nori 33
- Ballina prawns** chilled king prawns (6), baby gem, roast prawn Marie Rose 30
- Salmorejo** chilled Spanish tomato soup, prosciutto & truffle manchego crostini 28
- Vitello tonnato** smoked & chilled beef, tuna emulsion, capers, pickled eschalot 30
- Pasta fredda** cold spaghetti, tuna tartare, basil pesto, olives, pine nuts 35
- Bay lobster roll** chilled bay lobster tails, brown butter dashi mayo, furikake 35

## TO FINISH

- Australian cheese selection** condiments, pane carasau TWO 25 / THREE 35
- Basque cheesecake** mini burnt Basque cheesecake, PX currants, almonds 19
- Gelato** selection of gelato & sorbet 6ea

*A 10% surcharge applies on Sunday & 15% on public holidays | Card surcharges apply*

*A 10% service charge applies on the total final bill for groups of 6+ guests*