

SNACKS

- Oysters** Natural 6.5ea · Native - fingerlime, anise myrtle, lemon aspen 7ea
- Bread** Sequel Bakery rustic bread, infused olive oil 5ea
- Olives** Grumpy Grandma olives marinated in herbs and chilli 15
- Roast macadamias** in bush tomato 'pizza shape' spices 15
- Caesar wedge** anchovy dressing, pancetta, pangrattato, parmigiano 15
- Cucumber salad** charred & pickled baby cucumbers, feta whip, dill, pistachio 22
- Anchovy toast 'Pissaladière'** anchovy, caramelised onion, olive, grilled bread 14

PLATES

- Antipasto** local salumi & cheese selection, condiments, pickles & pane carasau 42
- Whipped local fish roe** vegetable crudités, bottarga 25
- Tuna crostino** tuna tartare, cultured cream, pickled chilli, grilled bread 25
- Byron Burrata** garden pea salad, BBQ sugar snaps, mint, almonds 30
- Vitello tonnato** smoked & chilled beef, tuna emulsion, capers, pickled eschalot 32
- Prawn sanga** king prawns, Old Bay & shellfish aioli, pickles, lettuce 31
- Crab linguine** spanner crab, linguine, garlic, chilli, lemon, herb pangrattato 39

TO FINISH

- Australian cheese selection** condiments, pane carasau TWO 25 / THREE 35
- Basque cheesecake** mini Basque cheesecake, PX currants, almonds 19
- Gelato** selection of Frankies gelato & sorbet (*ask for daily selection*) 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