



DINNER

ENTRÉES

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| Volare wholemeal sourdough , batch butter, Number 29 EVOO* | 7 |
| Oysters | |
| Natural – sherry & shallot vinaigrette* | market |
| Tempura – wasabi mayo, pickled ginger, soy & ginger | price |
| Cambridge duck prosciutto , pork crackling, chèvre, balsamic & mint* | 17 |
| Trevally tartare , pea panna cotta, wasabi meringue* | 16 |
| Beef tongue , pickled cucumber, miso mayo, broth | 16 |
| Smoked potato ravioli , sage, almonds, brown butter | 16 |
| Lamb rib , fermented carrot, dukkah, coriander* | 17 |

MAINS

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| Market fish * | 39 |
| 40-day aged beef , beef tongue croquette, potato, mushroom | |
| Angus Pure scotch fillet | 40 |
| Hereford Prime eye fillet | 46 |
| Harmony free-range pork eye fillet , leek ash, pig ear, beetroot, feta | 38 |
| Milk-fed veal loin , celeriac, parsnip, duck prosciutto, tonka bean* | 39 |
| Jerusalem artichoke , ricotta dumpling, mushroom, cavalo nero. | 34 |
| Hay-smoked Coastal Spring Lamb rump , moussaka caramelle, white anchovy, chilli jam | 38 |

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| 6-course Chef's tasting menu | 85 |
| Optional wine pairings | 50 |
| Available Thursday to Saturday | |

SIDES

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| French fries, parmesan, aioli. | 8.5 |
| Seasonal veges* | 8.5 |
| Beef dripping potatoes, herb dressing* | 8.5 |
| Red Oak salad, fennel, date, walnuts, parmesan, balsamic* | 8.5 |

* Meals can be made gluten free. (Gluten free bread \$3 extra)