

The APERITIVO MENU

SPRITZES

WILD HIBISCUS Peach, Wild Berry, Prosecco, Hibiscus	21
LIMONCELLO Zonzo Estate Limoncello, Prosecco, Soda	21
HUGO St Germain, Prosecco, Soda, Mint	21
APEROL Aperol, prosecco, soda, orange	21

SMALL BITES

MARINATED MIXED OLIVES Chilli, orange, rosemary, extra virgin olive oil (ld, lg, vg)	6
SYDNEY ROCK OYSTERS Lemon, Pedro Ximenez Sherry mignonette (ld, lg)	6ea
BEEF CHEEK CROQUETTES O'Connor NSW MB3+, pickled red onion, hot mustard aioli	6ea
DUCK LIVER PARFAIT Cherry jam, cornichons, pickled onion, toasted brioche (lgo)	16
SEARED HOKKAIDO SCALLOP Miso beurre blanc, salmon roe, chives (lg)	6ea
DRY AGED WAGYU STEAK TARTARE MB5+ (ldo, lg) Quail egg yolk, potato gaufrettes, horseradish, parmesan	16

V Vegetarian | VG Vegan | LD Low Dairy | LG Low Gluten | O Option