

# À La Carte

## Bites

Handmade Sourdough, Cultured Butter (v)	8
Sydney Rock Oyster, Mignonette (gf,df)	7
Sydney Rockefeller Oyster	8
Lobster Arnold Bennett	16
Welsh Rarebit Pain Perdu (v)	10
Ploughman's Tartelette (v)	10
Ham & Pea Soup (gf,df)	12

## Starters

Tarte Fine of Heirloom Zucchini & Goat's Curd (v)	28
Blue Mackerel Niçoise, Watermelon, MigMag Olive Oil (gf,df)	30
Dressed Spanner Crab Waldorf (gf,n)	34
The James Steak Tartare (gf,df)	34

## Mains

Hay Smoked Celeriac, Wattleseed, Hazelnut (v,gf,n)	46
Cave Aged Cheddar Tart (v)	39
Steamed Blue Eye, Mussels, Lardo (gf)	56
Heritage Lamb, Leek & Anchovy (gf)	54
Short Rib Of Beef, Cauliflower & Kampot Pepper (gf)	56
Roast Fallow Deer, Brassicas, Berries (gf)	60

## To Share

Whole Flounder, Warm Tartare Sauce (gf)	125
Beef Wellington, Jus Gras (Limited Availabilty)	135
Whole Farmhouse Stuffed Chicken, Sauce Charcuterie (gf)	120

## Sides

Creamed Spinach & Three Corner Leek (v,gf)	16
Rosemary Roast Potato (v,gf)	16
Hispi Cabbage, Sauerkraut, Persillade (v,gf)	16
Bitter Leaf Salad, Artichoke Barigoule (ve,gf)	16

10% Weekend and 15% Public Holiday Surcharge apply. 1.65% Surcharge on all credit cards. Please notify staff of any food allergies.