

SUNNY NIGHTS



James Wheeler oysters, apple mignonette ½ doz	\$26
Mount Zero olives	\$9
Wild Rye sourdough & butter	\$10
-add Olasagasti anchovies - \$10	
Fried goats cheese, hot honey, buckwheat	\$12
Charred anchovy soldiers, nduja, aleppo	\$16
Cucumber, crab, roe, wakame	\$18
Scotch egg, pork & nduja, tarragon mayo, horseradish	\$18
Eden flathead aguachile, pickled cucumber, avocado, coriander, corn chips	\$32
Local squash, stracciatella, fermented chilli, brown butter, hazelnut spice	\$28
Local tomato tarte tatin, miso onion, cauliflower & gouda	\$30
Tamarind lamb shoulder, aji verde	\$38
Tasmanian scallop & leek filo pie	\$36
Local leaves, cumquat vinaigrette	\$14
Chips, aioli	\$12

DESSERT

Black plum, lemon cream, pistachio & olive oil crumb	\$16
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CHEESE

Petit Cantal AOP, pickled baby fig	\$17
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