

# SUNNY NIGHTS



James Wheeler oysters, apple mignonette ½ doz	\$26
Mount Zero olives	\$9
Wild Rye sourdough & butter	\$10
-add Ollasagasti 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
Local figs, pistachio, stilton, vincotto, sage	\$24
Eden flathead aguachile, pickled cucumber, avocado, coriander, corn chips	\$33
Ulladulla Yellowfin tuna crudo, horseradish cream, local blood plum, soy pepita, perilla	\$33
Local tomato tarte tatin, miso onion, cauliflower & gouda	\$24
Candelo carrots, toum, fesenjan, sumac	\$23
Local squash, stracciatella, fermented chilli, brown butter, hazelnut spice	\$28
Tamarind lamb shoulder, aji verde	\$38
Tasmanian scallop & leek filo pie	\$36
Local leaves, cumquat vinaigrette	\$16
Chips, aioli	\$12
DESSERT	
Limoncello tiramisu	\$18
Chocolate & olive oil torte, lemon myrtle custard, fig, pistachio	\$16
CHEESE	
Petit Cantal AOP, pickled baby fig	\$17
Ashed goats brie, Woodside SA, maple walnut	\$17