



TO START

HOUSE MARINATED OLIVES \$7
SOURDOUGH & OLIVE OIL \$4PP
BABY VEGETABLE CRUDITE, SALSA VERDE \$17

SHARE PLATES

CHARCUTERIE PLATE \$34
CHEESE & CHARCUTERIE PLATE \$46
CHEESE PLATE \$36

CHARCUTERIE

PROSCIUTTO DI PARMA \$16	LP'S SAUCISSON SEC \$15
JAMÓN IBERICO \$42	WAGYU BRESAOLA \$23
PINO'S TRUFFLED SALAMI \$16	HOUSEMADE DUCK LIVER PARFAIT \$17

CHEESES

SERVED WITH TRADITIONAL AND LOCAL ACCOUTREMENTS

BRILLAT SAVARIN \$13 COW'S MILK, SOFT, France	COMTÉ \$16 COW'S MILK, SEMI-HARD, France
HOLY GOAT SKYLA \$13 GOAT'S MILK, SOFT, Australia	OCCELLI FOGLIE DI CASTAGNO \$24 SHEEP & COW'S MILK, SEMI-HARD, Italy
FLEUR DU MARQUIS \$17 SHEEP'S MILK, SEMI-SOFT, France	

SEAFOOD - RAW

SYDNEY ROCK OYSTERS SHUCKED TO ORDER - PAMBULA, NSW
MARKET PRICE
SERVED WITH LEMON AND A FINGER LIME & CHIVE VINEGRAIETTE

TODAYS MARKET FISH CRUDO, PICKLED FENNEL, GRAPEFRUIT, RADISH
MARKET PRICE

CAVIAR

SERVED WITH BLINI, SOUR CREAM, CONFIT
SHALLOTOSCIETRA - MARKET PRICE
OCEAN TROUT ROE \$49
SCAMPI ROE - MARKET PRICE