

OLIVES	8
HOUSE-PICKLED VEGETABLES	16
SICILIAN WHITE ANCHOVIES	18

SALT KITCHEN WAGYU BRESAOLA	18
MR CANNUBI MORTADELLA	18
MR CANNUBI CAPOCOLLO	18
LP SAUCISSON SEC	18
SAISON KOREAN CHILLI PORK	18
MIXED MEAT PLATE	44
CHEESE SELECTION	33

Brillat Savarin, Chällerhocker, Shropshire Blue

We Cook You Eat chef's menu \$85

ALBANY ROCK OYSTER	6 each
OYSTER WITH CHARCUTERIE KILPATRICK	7 each
QUAIL SCOTCH EGG, CUMBERLAND SAUCE	15 each

RAW IMPERADOR, RHUBARB, CRÈME FRAÎCHE	32
CHICKEN LIVER PARFAIT, TOAST	28
STRACCIATELLA, RED KURI SQUASH	28
LEEKS, VINAIGRETTE, WALNUT HOLLANDAISE	26
SAUCISSON BRIOCHE, MUSTARD SAUCE	28

HOUSE-MADE SPAGHETTI, CIME DI RAPA, CHILLI	35
RISONI OF MUSSELS, SAFFRON, & WARRIGAL GREENS	38
GOULBURN RIVER TROUT, SPROUTS, POMELO	45
HALF DRY-AGED DUCK, DUCK LEG PIE	95
BIRD ROCK FARM MUTTON LEG, SMOKED YOGHURT, PEPPERS	48

YUZU MERINGUE TARTLET	18
WARM BREAD & BUTTER PUDDING, CLOTTED CREAM ICE CREAM	18
MAPLE MADELEINES & PECAN MOUSSELINE	16
MINI CHOUX BUN WITH PRUNE & ARMAGNAC ICE CREAM	7 each