

TO START

'GRAIN BAKERY' LOCAL SOURDOUGH 14
Pepe Saya butter

OLIVES 14
House marinated mixed olives (v/gf/df)

'EAST 33' SYDNEY ROCK OYSTERS 8ea
Mignonette, lemon (gf/df)

YELLOWFIN TUNA CONE 12ea
Tuna crudo, wasabi crème fraîche

HALOUMI 10ea
Filo pastry, caramelised butter, lemon gel, oregano (v)

PRAWN TACO 12ea
Kewpie mayo, iceberg lettuce, wasabi & avocado (gf/df)

SCALLOP CEVICHE 13ea
Orange, aji amarillo, lime (gf/df)

BLACK RIVER OSCIETRA 'UY' 10g 90 | 30g 170
Traditional accompaniments

TEMPURA PRAWNS 36
Yuzu ponzu (3) (df)

SASHIMI PLATE 9 PCS 42 | 15 PCS 64
Daily selection (gf/df)

ENTREES

CALAMARI FRITTI 30
Crispy fried calamari & charcoal mayonnaise (gf/df)

YELLOWFIN TUNA 36
Aleppo pepper, unagi sauce, pickled daikon (gf/df)

BUFFALO BURRATA 30
Tomato & basil granita, balsamic reduction, crostini (v)

WAGYU BEEF TATAKI 34
Pickled enoki, puffed quinoa, chilled mushroom consommé (gf/df)

OLD BAY SPICED ZUCCHINI 30
Grilled courgettes, Old Bay seasoning, chilli & lime mayonnaise (v/gf/df)

MAINS

ROASTED SALMON 49
Pomegranate, dill yoghurt, mint (gf)

MARKET FISH MP
Seasonal garnish

SEPIA CASARECCE 42
Calamari, squid ink pasta, garum, chilli, garlic (df)

ORECCHIETTE 38
Spinach, peas, confit garlic, goat curd, XO sauce (v)

WHOLE BABY SNAPPER 85
XO beurre blanc, lemon

FROM THE GRILL

GRILLED LIVE ROCK LOBSTER 'East Coast NSW' MP
Citrus & ginger beurre blanc

300GR BLACK ANGUS SIRLOIN 68
MSA MBS5+, lemon (gf/df)

BISTECCA FIORENTINA 1KG 155
MBS3+, lemon, jus (gf/df)

SIDES

TRUFFLE FRIES Aioli & parmesan (v/gf) 18

MARKET GREENS Lemon, extra virgin olive oil (v/gf/df) 18

MIXED SEASONAL LEAVES Chardonnay dressing (v/gf/df) 18

ROASTED CARROTS Honey, tahini (v/gf/df) 18

(v) vegetarian (gf) gluten free (df) dairy free (n) contains nuts

Patrons with allergies or dietary requirements, please inform your wait staff prior to ordering.