

## A LA CARTE MENU

### FOR THE TABLE

**Sourdough** + smoked cultured butter 16 V

**Today's oysters** + shucked to order + ponzu + lemon 5.5 ea GF DF

### SNACKS

**Mussel escabeche** + coriander + crayfish oil 6 ea GF DF

**Grilled octopus** + nduja + hung yogurt 18 ea GF

**Pickled heirloom tomato tartlet** + feta + Ortiz anchovy 18 ea

### ENTRÉE

**Vegetable skewer** + koji + fermented chilli butter 26 GF V

**Raw fish** + burnt cultured cream + pickled radish 28 GF

**Chicken liver pâté** + dashi + pickled fortune plum 28

**Crayfish sanga** + crayfish & chicken boudin blanc + confit onion + steamed bread 33

### MAIN

**Potato dumplings** + roasted sweet corn + fermented sweet corn beurre blanc 44 V

**Butter poached fish** + crayfish sauce + sorrel + fennel 46 GF

**Citrus chicken** + grilled cos + roasted yeast vinaigrette + lemon pickle 48 GF DF

**Wild venison loin** + venison tongue + pickled garlic scapes + fermented shiitake jus 48 GF

### TO SHARE

**Bone-in ribeye** + café de Paris butter + curry leaves 120 GF

**Roast shoulder of lamb** + roasted almond cream + parsley and anchovy sauce 95 GF DF

### ON THE SIDE

**Burnt carrots** + carrot sauce + pumpkin seed dukkha 12 GF V

**Sautéed greens** + brown butter + preserved lemon 12 GF

**French fries** + truffle oil + pecorino 12 GF V

**Carina's garden salad** + palm sugar dressing 10 GF VGN

## SHARED MENU

For the entire table of four diners or more 85PP

### TO BEGIN

**Sourdough** + smoked butter

### BITES

**Raw chopped beef** + Szechuan dressing + gem lettuce

**Baba Ganoush croquettes** + sheep milk yogurt

### ENTRÉE

**Raw fish** + burnt cultured cream + pickled radish

**Chicken liver pâté** + dashi + pickled fortune plum

### MAIN

**Roast shoulder of lamb** + roasted almond cream + parsley and anchovy sauce

**Burnt carrots** + carrot sauce + pumpkin seed dukkha

**French fries** + truffle oil + pecorino

**Carina's mesclun salad** + palm sugar dressing

### DESSERT

**Lemon posset** + sorbet + macerated strawberries + candied almonds

### TO FINISH

**Madelaine** + lemon curd

---

## DESSERT

### CHEESE

**Local cheese** + pickled walnut + rye cracker + fruit 18 ea v

### SWEET

**Dark chocolate mousse** + preserved red and white cherries + kirsch 20 v GF

**Caramelized crêpe** + burnt orange caramel + vanilla ice cream 20 v

**Lemon posset** + sorbet + macerated strawberries + candied almonds 20 v GF