

## 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

### ENTRÉE

- Cabbage skewer** + potato + Aleppo pepper 26 GF V  
**Raw fish** + mandarin kosho + pickled daikon + tamari sauce 28 GF DF  
**Chicken liver pâté** + dashi + pickled fortune plum 28  
**Crayfish sanga** + crayfish & chicken boudin blanc + confit onion + steamed bread 36

### MAIN

- Roasted cauliflower** + spiced cashew cream + pickled grapes 44 V GF  
**Butter poached fish** + crayfish sauce + sorrel + fennel 48 GF  
**Chicken thigh** + cos lettuce + lemon dressing + tarragon 49 GF DF  
**Pork chop** + fermented gherkin + shiso 49 GF DF

### TO SHARE

- 600g T-Bone steak** + sauce béarnaise + horseradish 100 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 v

### BITES

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

**Burnt onion arancini** + onion aioli v

### ENTRÉE

**Raw fish** + mandarin kosho + pickled daikon + tamari sauce GF DF

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

### MAIN

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

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

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

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

### DESSERT

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

### TO FINISH

**Madelaine** + lemon curd

Alterations to this menu may incur an additional charge

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## 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