

## A LA CARTE MENU

### FOR THE TABLE

- Sourdough + smoked cultured butter 16 V  
Today's oysters + shucked to order + fermented plum mignonette 5.5 ea GF DF

### SNACKS

- Duck liver + profiterole + pistachio craquelin 12 ea  
Pecorino tartlet + Ortiz anchovy + chives 16 ea  
Storm clam + whipped lardo 15 ea GF DF

### ENTRÉE

- Shiitake & oyster mushrooms + native spinach + fermented mushroom vinaigrette 26 GF VGN  
Raw fish + blood orange + macadamia + sorrel 28 GF DF  
Chopped beef + szechuan dressing + egg yolk 28 GF DF  
Pork cheek + oyster mushroom + parsnip + garlic chive 28 GF

### MAIN

- Potato dumplings + asparagus + fermented vegetable beurre blanc 40 V  
Today's fish + white polenta + crayfish sauce + broccoli salsa 46 GF  
Lamb rump + legumes + nduja + elephant garlic 48 GF  
Pork chop + fermented daikon + shiso 48 GF DF

### TO SHARE

- Bone-in ribeye + café de Paris butter + curry leaves 120 GF  
Roast shoulder of lamb + almond cream + salsa verde 90 GF

### ON THE SIDE

- Burnt carrots + carrot sauce + pumpkin seed dukkha 12 GF V  
Sautéed greens + brown butter + preserved lemon 12 GF  
Mashed potatoes + chicken gravy 12 GF  
French fries + truffle oil + pecorino 12 GF V  
Carina's garden salad + palm sugar dressing 10 GF VGN

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## DESSERT

### CHEESE

- Local cheese + pickled walnut + rye cracker + fruit 18 ea V

### SWEET

- Chocolate cremeux + pear + creme fraiche 18 V GF  
Caramelized crêpe + burnt orange caramel + vanilla ice cream 18 V  
Tamarillo soufflé + sorbet + crème anglaise 18 V  
Crème caramel + currants + Fernet Branca 18 V GF

## SHARED MENU

For the entire table of four diners or more 85PP

### TO BEGIN

Sourdough + smoked butter

### BITES

Duck liver + profiterole + pistachio craquelin

Fermented truffle arancini + crème fraîche

### ENTRÉE

Raw fish + blood orange + macadamia + sorrel

Chopped beef + szechuan dressing + egg yolk

### MAIN

Roast shoulder of lamb + almond cream + salsa verde

Burnt carrots + carrot sauce + pumpkin seed dukkha

'Mashed' potatoes + chicken gravy

Carina's mesclun salad + palm sugar dressing

### DESSERT

Dirty chocolate cake + tamarillo + chocolate sorbet

### TO FINISH

Madelaine + lemon curd

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## PLANT BASED MENU

### SNACK

Pickled kohlrabi + blood orange + sorrel 10 ea GF

### ENTRÉE

Shiitake & oyster mushrooms + native spinach + fermented mushroom vinaigrette 26

### MAIN

Salt baked beetroot + tofu + cherry vinegar 40 V GF

### DESSERT

Selection of sorbet 15