



BAR SNACKS.

warm peanuts & cashew nuts | aromatics \$5.-

chicken fat potato chips | sage | yuzu salt \$5.-

panko fried spring onions | meyer lemon-black pepper crème fraiche \$7.-

SHARE PLATES.

raw dayboat scallops | cucumber | blood orange | fresh chile | yuzu koshu | crushed lemon oil \$14.-

little lettuces from foragers farm | bonny doon verjus \$9.-

house cured anchovy & radish salad | foragers farm butter crunch lettuces \$12.-

fermented tea leaf salad | little gems | dried shrimp | sesame seeds | peanuts | crispy garlic | split peas \$15.-

“coeur’ s lite” | spring hearts | foragers farm egg & herb sauce \$15.-

housemade sir william farm pork crepinettes | lemongrass & ginger | lettuce leaves | meyer lemon nuoc cham \$12.-

lettuce-herb noodles | oyster & coconut sauce | crispy shallots | fresh herbs | sprouts \$14.-

curried chicken & egg noodles | herbs | garnishes \$15.-

organic fried black pepper tofu | broccolini | onions \$16.-

crispy whole prawns | prickly ash | chiles | green onions \$15.-

tea smoked black cod | spring pea ragout | crimson tomato-house bacon sunomono \$22.-

7-spice chicken wings | meyer lemon nuoc cham \$12.-

wok-tossed berkshire pork short ribs | fresh basil | black pepper \$15.-

the butcher' s steak | crown maple syrup & soy | watercress & pears \$20.-

heritage farm red wattle pork porterhouse | verbena caramel | pickled ramps & spring onions \$24.-

smoked local lamb belly adobo | local cider | apples, turnips, sunchokes \$25.-

SIDES.

baby bok choy | \$7.-

spring pea tendrils | \$7.-

mushrooms baked in packets | shiro miso butter \$9.-

vietnamese broken rice | \$4.-