

TO START

Goat Labneh **19**Olives, Pistachio, Mints, Pulled Bread

Capocollo Salume **23**Pickled Cornichon, Artichoke, Pulled Bread

Smoked Salmon Bruschetta **18**Crushed Peas, Fennel, Goat Cheese, Pink Peppercorn

Confit Prawn Ceviche **25**Capsicum, Red Onion, Lemon, Green Chimichurri

Handpicked Beef Tataki 28
Seseme Crust, Échalotes, Spring Onion, Ponzu Dressing

MAIN

Smoked Warehou & Clam Chowder **30** Pickled Jalapeno, Dills, Chargrilled Bread

Angus Sirloin 300g **42** Chimichurri, Red Pepper, Cress

SO Smashed Burger **36**Angus Beef Patties, Melting Cheddar, Confit Onions, Mustard, Mayo, pickle, Fried Hash

Papadelle **32** Chilli, Spinach, Tomato, Granna Padano

Milanese Risotto **32**Wilted Spinach, Goat Cheese, Walnut Butter

DESSERT SIDE

Matcha Chestnut Tiramisu 18

Garden Salad w/ Radish, Walnuts, French Dressing 15

Batch Espresso Martini Cream Brulee 18

Fried Potato, Rosemary & Truffle Oil 15

Comte 12 Years - France 18
Served With Miller's Cracker, Seedless Muscatel Cluster
& El Corazon Quince

N Express lunch \$30

Choose a Main + a glass of beverage (Value \$20 and under)





