

Bites

House baked sourdough with smoked beef fat butter	4
Shiso tempura, taramasalata, nori & lime zest	3 ea
Rice cracker, yuzu shichimi, dill & ikuru	3 ea
Marinated kalamata olives	6
Baked taleggio, prosecco & rosemary	11

Entrée

Burrata, peas & preserved lemon	21
Hamachi crudo, almond, salmon roe & edamame	23
Beef tartare, eggs, croutons & pecorino	18
Hokkaido Scallops, miso beurre blanc, dulce & potato	24
Beetroot, smoked crème fraiche, walnuts & burnt honey	17

Vegetables / Salads

Endive salad, hazelnuts, feta & burnt honey dressing	10
Cucumber, peas & sesame miso dressing	10
Roast carrots, ricotta, apricot & rosemary	10
Fried potato, pickled mustard seeds, crème fraiche & chives	10

Mains

Spinach & ricotta tortellini, pickled girroles & hazelnuts	24
Barramundi, mussels, cavolo nero & parsley nage	34
Duck breast, carrot, plum & buckwheat	36
Spiced lamb, salmarejo, black garlic & salsa verde	44
Duroc pork chop, apple puree & pork sauce	42

From the Grill

Whole roast chicken, gremolata & lemon	48
Whole fish of the day (subject to availability)	MP
O'Connor sirloin, 300g, burnt Lemon	60
O'Connor ribeye, 300g, burnt lemon	75
O'Connor bone in ribeye, burnt lemon	175

Dessert & Cheese

Coconut panna cotta, prosecco & grapefruit	12
Blackberries, yoghurt sorbet & shiso	12
Chocolate, hazlenut & morello cherry	12
Apple tart tatin & vanilla ice cream	12
Tart of the Day (subject to availability)	12
Cheese 40 grams, chutney & sourdough	12

*** Daily selection available*