

BAR & BRASSERIE

## SHARING MENU

Oysters On The Half Shell

served with chardonnay mignonette, lemon

Crudo - Raw Fish Selection

virgin grape oil and muscatel dressing, sea salt

Anchovies - Hand Filleted

lemon thyme oil, fried bread, black pepper

Steak Tartare

copper tree farm beef, pickled chilli, mustard leaf, egg yolk

from the grill - served tableside choice of:

Brooklin Valley Grass Fed

800g rib eye on the bone

Or

Whole Fish - Chef's Selection

sunflower & white wine pil pil

choice of seasonal sides

Peach & Sheep Yoghurt Frozen Slice

toasted marshmallow, almond genoise

Criollo Dark Chocolate Tart

malt icecream, crisp buckwheat, yoghurt caramel

