



o n z i e m e

\*\*\*\*\* SAMPLE MENU \*\*\*\*\*

	under sourdough, cultured butter	12
signature south coast rock oysters - natural		5/55 doz
+ lemon myrtle mignonette		6/65 doz
flambadou pacific oyster, smoked buttermilk, green oil		8e
	tomato consomme, strawberry oil	6e
gim bugak, whipped tofu, cured yolk, aonori		6e
	lamb rib, apple glaze, blood plum	8e
	galette, philly, smoked roe (4pc)	24
gsd "haloumi", pickled cherries, pistachio		26
	crudo, smoked peppers, capers	28
	cos and radicchio salad, radish, granola	18
stracciatella, asparagus, peas, strawberries, buckwheat		18
	sugarloaf cabbage, tonnato, furikake, hazelnuts	26
	zucchini, labneh, pine nuts, sumac	26
	beans, whey beurre blanc, almonds	26
	loligo squid, squid ink, macadamia, celery	40
aquna murray cod, cos, cucumber, buttermilk		48
	fish head, miso sambal	38
	smoked duck, stonefruit, fennel	50
	onglet, smoked mussels, pencil leek	56

prix fixe \$95pp