

11e
cave



SAMPLE MENU

under bakery sourdough, cultured butter	12
signature south coast rock oysters	
natural - 5ea / 55 doz	
green apple + vermouth mignonette - 6/60 doz	
flambadou, buttermilk, green onion oil	8e
smoked french onion consommé	6e
gim bugak, smoked tofu, cured yolk	6e
pork skewer, fennel, rhubarb	8e
white anchovies, pickled fennel, capsicum	18
galette, philly, smoked roe (4pc)	24
duck liver pâté, quince, cornichons	26
brillat savarin, muscatel	16
cave aged cheddar, cornichons	16
lonza, pickled fennel	18
lp's saucisson sec, pfefferoni	18
yuzu posset, raspberry, burnt meringue	18
black rice pudding, coconut sorbet, brulee banana	18