



o n z i e m e

under sourdough, cultured butter	12
signature south coast rock oysters	
natural	5ea / 55doz
green apple mignonette + poma vinegar	6ea / 60doz
flambadou, buttermilk, green onion oil	8e
smoked french onion consommé	6e
gim bugak, whipped tofu, cured yolk, aonori	6e
koji pork skewer, rhubarb	8e
galette, philly, smoked roe (4pc)	24
gsd "haloumi", winter citrus, pomegranate	26
duck liver pâté, quince, cornichons	26
jerusalem artichoke, saffron	18
cos and radicchio salad, pistachio	18
mushroom, black garlic, hazelnut	18
beetroot, macadamia, dukkah	26
savoy cabbage, yolk sauce, furikake	26
winter carrots, labneh, curry oil	26
south coast octopus, smoked mash, biber, warrigals	40
rainbow trout, tartare, horseradish	42
woodfired spatchcock, corn, ginger + scallion	54
pressed lamb shoulder, chimichurri rojo, sivri peppers	48

prix fixe \$95pp