



o n z i e m e

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

under sourdough, cultured butter	12
signature south coast rock oysters	5/55 doz
+ fingerlime mignonette	6/65 doz
flambadou pacific oyster, smoked buttermilk	8e
tomato comsommé, smoked oil	6e
gim bugak, whipped tofu, cured yolk, aonori	6e
confit duck dolmades, sesame leaf, avgolemono	8e
galette, philly, smoked roe (4pc)	24
gold street dairy "haloumi", nectarine, whey caramel	26
kingfish kokonda, cucamelon, taro crisp	28
green salad, cava vinegar, toasted granola	18
zucchini, pistachio, pink pepper	18
cauliflower, zhoug, pine nuts	26
beetroot, pepita, orange	26
eggplant, smoked yoghurt, curry leaves	26
octopus, white beans, cavalo nero, biber	44
aquna murray cod, corn, scallion + ginger	48
kingfish head, coconut sambal	40
smoked duck breast, peas + ham, jus	48
bavette, black garlic, enoki	54

prix fixe \$95pp