

BAR BIANCO

BITES

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| OYSTERS | 6 |
| Pacific or Rock | |
| <i>Sherry Mignonette / Balsamic Pearl & Chive Oil</i> | |
| JAMÓN IBÉRICO | 26 |
| <i>Joselito / Paleta / 36 months aged / 30g</i> | |
| BEEF CHEEK CROQUETTES | 21 |
| <i>Mushroom / Pickle / Seeded Mustard</i> | |
| KINGFISH | 27 |
| <i>Leche de Tigre / Grapefruit / Wild Rice</i> | |
| BURRATA | 25 |
| <i>Preserved Lemon / Heirloom Tomato / Basil</i> | |
| STEAK TARTARE | 24 |
| <i>Sher Wagyu MS6+ / Mountain Pepperleaf / Cured Yolk</i> | |
| KING ORA SALMON | 23 |
| <i>Nori / Chickpea Tendrils / Shallot Oil</i> | |
| OX TONGUE | 18 |
| <i>Grilled / Mojo / Leek Ash</i> | |
| ZUCCHINI | 18 |
| <i>Purée / Pickled / Baby Squash</i> | |
| GAMBAS NERO | 29 |
| <i>Squid Ink Butter / Capsicum / Chilli Oil</i> | |
| SUBSTANTIALS | |
| — | |
| ASPARAGUS | 21 |
| <i>Jerusalem Artichoke / Sesame / Pecorino</i> | |
| MURRAY COD | 42 |
| <i>Coconut / Eggplant / Quinoa / Walnuts</i> | |
| GIPPSLAND LAMB RUMP | 38 |
| <i>Herb Crust / Peas / Du Puy Lentils / Jus</i> | |
| SIDES | |
| — | |
| COS LETTUCE | 11 |
| <i>Orange & Mustard Vinaigrette</i> | |
| KIPFLER POTATO | 9 |
| <i>Mint Vinaigrette</i> | |
| HOUSE-MADE SODA BREAD | 5 |
| <i>Parsley Butter</i> | |
| TO FINISH | |
| — | |
| CHEESE | 18 / 38 |
| <i>Selected artisan cheese from around the world</i> | |
| <i>1 piece / 3 pieces</i> | |