

Spring Menu '24

Oyster	6 ea
Bread, Sexy Butter	5 pp
Kangaroo Tail Croquettes, Guindilla Jam (2)	8
Fried Panisee, Dill Salt	10
Lamb Hibachi Skewer, Ancho Oil	12
Baby Fennel Skewer, Sage Glaze	10
Commis Pickles	12
Vension Salami, Fennel Top Jam	25
Kingfish Crudo, Fig Leaf, Lime Oil	24
Spring Asparagus, Walnut Cream, Salted Yolk	23
BBQ Dutch Carrots, Grapefruit, Tahini, Shiso	23
Black Barely, Broad Bean, Parmesan Rind	21
Staff Meal	18
Hand Rolled Pasta	36
Market Fish, Geraldton Wax Sauce	MP
300g Galician Scotch Filet, Bordelaise	55
Potatoes, Olive Herb	14
Garden Greens, Nasturtium Vinegar	8
Brazilian Flan, Tonka Honey	14
Rum Babka, Chantilly	16
Cheese 50g	MP
Rhubarb & Blueberry Pate de Fruit	5

COMMIS.