

DAY + NIGHT

RUSTY WIRE OYSTERS - NATURAL OR LIME + LONG PEPPER 5EA  
+ YARRA VALLEY CAVIAR 35

KINGFISH, SPRING GARLIC, OLIVE + PISATCHIO 22

BEEF TARTARE, PICKLES + HOT ENGLISH MUSTARD 24

BUFFALO CURD, NETTLE + CRUDITES 23

PARMESAN CANOLI 8EA

GRILLED PRAWN + BAY LEAF BUTTER 9EA

FRIED QUAIL, HARISSA + LEMON 22

ASPARAGUS, BROAD BEANS, AJO BLANCO + PANGRATTATO 20

SUGARLOAF CABBAGE, WHIPPED TAHINI+ HARISSA OIL 20

PUMPKIN, SMOKED YOGHURT + CURRY LEAVES 21

BLUE MACKEREL, ROMESCO, CAPERS + ICEBERG 34

DUCK, WITLOF + CUMQUAT 44

MB6+ WAGYU TRI TIP + WAKAME BUTTER 55

ON THE SIDE

CHIPS 9

BRUSSEL SPROUTS + 'NDUJA 10

RADICCHIO, WALNUTS , CELERY, RHUBARB + BURNT BUTTER 10

SWEET

MACADAMIA + LEMON MYRTYLE ICE CREAM SANGA 16

COFFEE, DATE + CARDAMON 20

CHOCOLATE, RHUBARB + CAMPARI 20

SORBET/ICE CREAM 5

QUESO

PYENGANA CHEDDAR + PRESERVED FIGS 22

CHEF'S SELECTION \$90 PP

