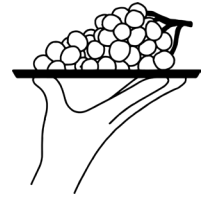


Stem



Express lunch *shared* menu | 55
Paired wines | 45

Chef's *shared* menu | 90
Paired wines | 60

Ligurian focaccia VE | 2

Pickled cucumber, beef tartare, black garlic GF | 8

Salt & vinegar crispy kale VE GF | 8

Hash brown, taramasalata, salmon roe | 12

Raw scallop, dashi, kaviari caviar GF DF | 12

Smoky Bay oysters, ponzu jelly (6) GF DF | 28

Charred broccoli, pepita cream, salsa verde GF VE | 22

Charred asparagus, macadamia, nasturtium vinegar GF VE | 22

Pressed lamb shoulder, burnt eggplant, red elk chimichurri GFO | 25

Burrata, bay leaf oil, kumquat marmalade V GFO | 25

Lobster sando, dill aioli, iceberg, vinegar salt DF | 25

Tuna crudo, ajvar, vine leaf, freekeh GFO | 28

Panfried gnocchi – kale pistou, ricotta salata, preserved lemon V VEO | 38

Bucatini – confit duck ragu, butter fried pangra, pecorino | 38

Agave glazed carrots, farro & puffed rice salad, harissa, labneh VEO GFO | 38

Pork belly, romesco, achiote jus GFO | 45

Coorong mullet, pistachio butter, Jerusalem artichoke & crispy skins GF | POA

Kerwee Angus striploin, burnt pumpkin, jus gras GF DF | 65

Fried potatoes, rosemary salt GF VE | 12

Mixed leaves, malt pickled shallots GF VEO | 12

Fried Brussels, Berkshire pancetta, Comté VEO GF | 16

