

snacks

house-made focaccia	df / v / vgo /	\$12
house butter		
whipped feta	gfo / v /	\$18
confit cherry tomato / marinated olives / house bread		
agria fries	gf / dfo / v / vgo /	\$15
parmesan / truffle oil / citrus aioli		
kumara crisps	gf / dfo / v / vgo /	\$12
smoked cauliflower puree		

small plates

beef tartare	gf / df /	\$28
capers / cornichons / shallots / cured egg yolk / crispy rice		
smoked lamb ribs	gf / dfo / n /	\$28
pomegranate glaze / crème fraiche / pistachio herb crumb		
grilled courgette	gf / dfo / v / vgo / n /	\$20
labnehini / date vinaigrette / dukkah / herbs		
salt & pepper mushrooms	gf / dfo / v / vgo /	\$24
oyster mushroom medley / enoki / pink peppercorn seasoning / crème fraiche / coriander		

josper

from the charcoal oven. designed to be shared amongst the whole table.

spatchcock chicken	gf / dfo /	\$59
whole chicken / citrus & sage marinade / garlic & herb yoghurt		
800g ribeye surf n turf	gf / dfo /	\$169
bordelaise / bone marrow butter / grilled prawns		
lamb share	gf / dfo / n /	\$149
whole lamb shoulder / lamb jus / pistachio herb crumb		
porchetta	gf / dfo /	\$110
pastrami / pear relish / cider jus		

sides

beef fat potatoes	gf / df /	\$16
grilled vegetables	gf / dfo / v / vgo /	\$16
smoked cauliflower puree	gf / v /	\$16
grilled radicchio salad	gf / df / v / vg /	\$16
potato & smoked leek hash	gf / v /	\$16
glazed savoy cabbage	gf / dfo / v / vgo /	\$16

all day plates

steak frites	gf / dfo /	\$32
200g sirloin / fries / house gravy · add egg +3		
chicken milanese	df / n /	\$32
bacon & avocado salad / pesto dressing		
seared lamb salad	gfo / df / n /	\$32
marinated lamb rump / smoked cauliflower / kumara / ancient grains / pecans / pears		
poached chicken salad	gfo / df /	\$28
baby cos / witloof / pangritata / avocado / cherry tomato / date vinaigrette		

seafood

oysters natural	gf / df /	\$16 (2) / 46 (6) / 85 (12)
mignonette / lemon		
oysters tempura	gf / df /	\$16 (2) / 46 (6) / 85 (12)
aioli / hot sauce		
market fish crudo	gf / dfo /	\$28
mandarin / pickled cucumber / crème fraiche / sorrel / crispy rice		
seafood croquettes	gf /	\$22
smoked fish / prawns / mussels / velouté / sweetcorn puree / citrus aioli		
grilled banana prawns	gf / df /	\$26
miso pineapple / coconut sauce		
babylon seafood chowder	gfo /	\$28
smoked fish / prawns / mussels / velouté / house bread		
spaghetti di mare	dfo /	\$32
prawns / mussels / cloudy bay clams / chilli / cherry tomato / rocket / lemon		
seafood tower	gf /	\$295
oysters two ways / market fish crudo / grilled banana prawns / salmon sashimi / seafood croquettes / crayfish tail / green-lipped mussels		

platters

antipasto	gfo / n /	\$95
salchichon salami / house-made pastrami / selected cheeses / smoked salmon / fresh fruit / nuts / chutney / house-made bread		
½ size	gfo / n /	\$50

desserts

milk brownie	gf /	\$18
mascarpone / espresso caramel / boysenberry		
lemon & raspberry mille-feuille		\$18
puff pastry / lemon cream / raspberry mint gel / fresh fruit		
brown butter cheesecake	gf / n /	\$18
salted caramel / pecan praline / vanilla bean ice cream / burnt butter crumb		