**sort it out $60pp**

*the full dining experience tailored to what you’re drinking*

**signature oysters $4ea**

**rizla tuna tartare, potato crisps $18**

**scallop ceviche, silky sauce, baby herbs $14**

**confit tomato, black garlic, macadamia butter toast $8ea**

**pickled figs on toast, walnuts, gorgonzola $8ea**

**cold spiced carrots, labneh, muscatels $10**

**pappardelle, mushrooms, hazelnuts, chevre $24**

**seared snapper, braised fennel, orange beurre blanc $36**

**pepper pig loin, crispy spuds, apple + beet salsa $32**

**parmesan fries $8**

**charred corn, chili, coriander, lime butter $12**

**broccolini, melted leek, pangrattato $12**

**bourbon baked peach, shortbread, mascarpone $14 ricotta doughnuts, caramelised white choc, citrus $14**

**cheese, fruit, nuts, breads, biscuits $34**

*10% surcharge applies to sundays*