

SOLUNA

BITES & SNACKS

Sourdough & cultured butter	3 ea
Freshly shucked oysters with lime leaf dressing	6 ea
Sweet corn fritter	7
Falafel with cream cheese & chili	8

LIGHT & RAW

Yellowfin tuna, tomato, burrata & basil	30
Scallop, macadamia & plum	26
Kingfish, cucumber & garlic chive	28
San Danielle prosciutto, pickled chili & grissini	24

PASTA & GRAINS

Sourdough spaghetti - roast garlic miso & pepper	25
Casarecce - italian pork sausage, cream & shiso	28
Mafaldine - beef cheek ragu & pecorino	36

VEGETABLES & SALADS

Potato salad, caesar dressing & toasted malt crutons	18
Grilled peaches, whipped feta & sumac	18
Garden salad with tomato, chickpea & goat cheese	22
Green beans, cumquat & tahini	16

MAINS

Sand whiting, almond & parsley	42
Wagyu cheeseburger & shoestring fries	26
Chicken parmigiana with pomodoro	32
Pork belly, green apple & sorrel	34
Grilled minute steak with curry butter 200g	39
Coral trout, piquillo and chili crunch	56

SHARED BY A FEW

Whole rock flathead, fennel, orange & butter dashi	70
Roasted chicken, nduja & garlic yoghurt	80
Jack's creek rib-eye with miso mustard 600g	105
Dry-aged pastured t-bone with chimichurri 1.3kg	185

SIDES

Fresh leaves dressed in tomato ponzu	12
Shoestring fries with potato skin salt	14

SAVE ROOM

Sweet madeleine, tim tam	4 ea
Pavlova with summer fruits	15
Grapefruit & campari sorbet, brulee cream, fresh grapefruit	14
Strawberries & cream, marigold, balsamic vinegar, stracciatella	18
Glazed dark chocolate mousse cake	20
Selection of cheeses, chutney, honeycomb & lavosh	28