Evening

SERVED FROM 4PM

HOUSE MARINATED OLIVES 5.50
SMOKED ALMONDS 6

FRESHLY SHUCKED SYDNEY ROCK OYSTERS natural 7.5 | bloody mary 8
ECLAIR beef cheek, beetroot, horseradish 10
FISH + CHIP (2) smoked salmon tara and roe 11
WATERMELON TARTAR (2) nori, avocado, finger lime 7

ROASTED SARDINES herb butter, gribiche, focaccia 15
BEEF TAR-TART black garlic, egg yolk, salt bush 25
CONFIT CHICKEN TERRINE tarragon, pea 18
CHARRED CAULIFLOWER romesco, hazelnut granola, chilli oil 19

SEARED CHICKEN BREAST creamed cabbage, pancetta 38
BAR JULIUS BURGER celeriac, swiss cheese 26
CAVATELLI lemon herb butter, broad bean, goats feta, manchego 28
CONFIT SALMON asparagus, meunière sauce 40
LAMB RUMP salsa verde 48

HEIRLOOM TOMATO SALAD 16
BURNT BROCOLINI anchovy butter 17
CRISPY POTATOES smoked garlic aioli 11

Dessert

SALTED CHOCOLATE DELICE malt feuilletine, whiskey 20
TORCHED ALASKA cherry sorbet, finger lime, coconut 20
CHEESE PLATE wattle seed lavos, burnt apple 32