

Evening

SERVED FROM 4PM

HOUSE MARINATED OLIVES 5.50

MUSHROOM DASHI CRACKER 6

FRESHLY SHUCKED SYDNEY ROCK OYSTERS natural 7.5 | bloody mary 8

OSCIETRA CAVIAR beef fat crisps, chive creme fraiche 10g 65 | 30g 190

ECLAIR beef cheek, beetroot, horseradish 10

FISH + CHIP (2) smoked salmon tarama and roe 11

WATERMELON TARTAR (2) nori, avocado, finger lime 7

ROASTED SARDINES herb butter, gribiche, focaccia 15

TUNA CARPACCIO pepper berry, buttermilk, oyster mushroom 25

CHICKEN LIVER PARFAIT short crust pastry, port jelly 22

CONFIT CELERIAC red wine braised lentils, sage pesto, crispy cabbage 26

SEARED CHICKEN BREAST creamed cabbage, pancetta 38

BAR JULIUS BURGER thick patty, swiss cheese, celeriac remoulade,
dijonnaise 26

RIGATONI roaster jerusalem artichoke, parmesan, french tarragon 26

CONFIT SALMON peperonata, roquette, crispy skin 38

LAMB RUMP salsa verde 48

AUTUMN SALAD roast root vegetables, smoked goats cheese, radicchio,
candied pecans 17

BURNT BROCOLINI anchovy butter 17

CRISPY POTATOES smoked garlic aioli 11

Dessert

MINT CHOCOLATE MARQUISE chocolate cremeux, sponge, mint aero 20

TORCHED ALASKA OG lemon verbena, finger lime coconut 20

CHEESE PLATE wattle seed lavosh, burnt apple 32

