

Bar Menu

Daily 11.30 - 21.45 (Last order)

Small plates

Oysters	6 pcs / 12 pcs
with lemon, mignonette	37/ 69
with Hendrick's Gin & cucumber granita	39, 75
with soy, sesame, wasabi, Avruga caviar	39, 75
Heirloom cherry tomato, olive, labneh, basil, sumac v	14
Grilled asparagus, agresto, goats cheese v	16
Roasted cauliflower, pomegranate, macadamia, curry dressing v	14
Truffle parmesan fries	14
Whipped truffle burrata, pangrattato, braised leek, fig, tomato, basil, aged balsamic v	28
Shoyu mirin & kombu cured yellow fin tuna, compressed cucumber torched watermelon, ponzu	28
Beef tartare, cured free range yolk, charcoal aioli, tapioca crisps	29
House cured duck breast, pickled onion, sour dough	26
Westhomle wagyu brisket burger, aged cheddar, smoked chili aioli pickled cucumber, french fries	36
Torello rose veal ribeye (180g), charred broccolini, chimichurri, almonds	39

Cheese selection of the day	1 type 16
Served with truffle honeycomb, grapes, quince, pear, lavosh	2 types 26
	3 types 34

Something sweet

Sorbet of the day	15
Dessert of the day	15
Petit fours	12

For the full restaurant menu, please ask our friendly staff

Please note a 10% service charge and 7% GST will be added to the final bill