CUTS & COMPANY

A LITTLE SOMETHING EXTRA...

Sydney Rock Oysters • 6.5each
raspberry mignonette • eschalot

Duck Liver & Bone Marrow Parfait • 24
muscat jelly • panatone

SAMPLE MENU

Beef Fat Candle • *millers bakehouse sourdough*

Beef Tendon Crisp • *lockyer beef tartare • egg yolk emulsion*

Scallop Crudo • *butter milk • prosuiutto • dill*

Beef Shin Skewer • *lion's mane • mushroom ketup*

Lasagna al Forno • *oxtail • parmesan*

Lockyer Valley Wagyu MB6-7 Sirloin • *port wine jus • condiments*

Salt baked Pumpkin & Celeric • *chilli gremolata • hazelnut*

Panzanella Salad • *tomato cream • cucumber • pickeled onion • basil*

Lemon Curd Tart • *almond crumble • vanilla mascarpone*

WINE PAIRING EXPERIENCE· 90

a selection of thoughtfully five selected pours to complement the evenings menu

PLEASE NOTIFY STAFF OF ALL DIETARIES & ALLERGENS PRIOR TO ORDERING AND WE WILL DO OUR BEST TO ACCOMODATE