

A.P BREAD & WINE

sourdough ficelle & salted butter	12
marinated olives	10
six natural oysters	45
cured meats	18
anchovy and egg butter crostini	10ea
pickled mussels, shokupan crisp	18
chicken liver pate, jam, baguette	18
beef tartare, dashi jelly, hash brown	32
fennel, green olive, parmesan salad	24
pork and prawn dumplings	32
leftover bread spaghetti and vongole, nori butter	36
rigatoni zozzona, guanciale, sausage, egg yolk, parmesan	38
comte and mushroom tart, fine herb salad	38
fish cooked under brioche, kombu butter, lemon	52
charcoal grilled scotch fillet, peppercorn sauce, mustard	99
duck pie for two	65
spring vegetables, pecorino custard	24
green salad, mustard vinaigrette	15
hot chips, salt and vinegar, onion aioli	12

desserts

pine lime granita, chantilly cream	16
almond & egg yolk tart, bitter lemon caramel	18
dark chocolate croissant ice cream sandwich	20
24 layer chocolate cake	24

cheese

charles arnaud comte 18 month, cows milk, hard	16
le dauphin double creme, cows milk, soft	15
vivaldi gorgonzola dolce dpo cows milk, blue	15
<i>all three</i>	30

amaro & digestivo

yuzucello	16	levi serafino grappa	
beechworth orchard /		camomilla / barolo	25 / 28
a walk in the black forest	17		
amaro montenegro	14		

sweet & interesting

pennyweight gold	16
NV valentin morel macvin blanc chardonnay, jura, FR	16
cappellano barolo chinato, piedmonte, IT	20

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\$95 set menu

sourdough ficelle, salted butter

anchovy crostini, egg butter

fennel, celery, green olive, aleppo salad

pork and prawn dumplings

charcoal grilled scotch fillet, peppercorn sauce

hot chips, onion aioli

green salad, mustard vinaigrette

pine lime granita, chantilly cream

additions

sydney rock oysters	8 / 45 / 90
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chicken liver pate crostini	8ea
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anchovy and egg butter crostini	10ea
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rigatoni zozzona	36
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24 layer chocolate cake	24
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