

A.P BREAD & WINE

sourdough ficelle & salted butter	12
marinated olives	10
half dozen sydney rock oysters	45
scallop crudo, preserved lemon	32
anchovy crostini, egg butter	10ea
pickled mussels, shokupan crisp	18
chicken liver pate, jam, baguette	18
beef tartare, dashi jelly, hash brown	32
panzanella, heirloom tomato, buffalo mozzarella	25
chestnut mushroom & potato tortilla	22
green reginette, garlic butter	32
leftover bread casarecce, prawn, anchovy, chilli	36
rigatoni zozzona, guanciale, egg yolk, parmesan	38
fish cooked under brioche, kombu butter, lemon	52
vincotto glazed pork neck, currant vinaigrette	56
charcoal grilled scotch fillet, peppercorn sauce, mustard	99
dill cucumber, sesame whip	18
fennel, green olive, parmesan salad	24
hot chips, salt & vinegar, onion aioli	12

ask about our \$95 AP set menu

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\$95 set menu

sourdough ficelle, salted butter

anchovy crostini, egg butter

panzanella, heirloom tomato, buffalo mozzarella

rigatoni zozzona, guanciale, egg yolk, parmesan

vincotto glazed pork neck, currant vinaigrette

hot chips, onion aioli

fennel, celery, green olive, aleppo salad

pine lime granita, chantilly cream

additions

sydney rock oysters 8 / 45 / 90

chicken liver pate 18

leftover bread casarecce, prawn, anchovy 36

24 layer chocolate cake 24