



Olives , yuzu chardonnay vinaigrette (pb, gf)	15
NSW rock oysters , mignonette, lime (gf)	half doz/doz 39/78
Free range chicken liver pate , Sonoma sourdough	25
Oscietra caviar , tapioca crisp, smoked crème fraiche (gf)	bump/tin 37/270
Ortiz anchovies , Sonoma sourdough, Pepe Saya cultured butter, lemon	29
Focaccia , tomato, capers, olives, herbs (pb)	Add Prosciutto +12 10
Fremantle octopus , romesco, potato, nasturtium (gf)	25
Cured meat selection , pickles, grissini	42
Charred scampi , fermented chilli, smoked almonds (gf)	36
Prosciutto di Parma , croutons, EVOO	18
Burrata , beetroot, chives, fried eschalots (v, gf)	24
Scarpetta , smoked tomato, basil oil, parmesan gratin, Sonoma sourdough (v)	18
Mafaldine cacio e pepe (v)	23
Caserecce , fennel, pulled pork, leek, tarragon	24
Wagyu brisket burger , cheddar, salami jam, pickles, onion	28
Lobster roll , iceberg, green apple, thousand islands	27
Wagyu , cured egg yolk, black vinegar reduction, king mushroom (gf)	82
Mixed leaf salad , yuzu chardonnay vinaigrette (pb, gf)	14
Sonoma sourdough , Pepe Saya cultured butter	12
Hand cut fries , mayonnaise, sriracha (v)	12
Hand cut truffle fries , parmesan, truffle mayonnaise (v)	18
Passionfruit granita , roasted white chocolate, fior di Latte, basil (v, gf)	15
Baked ganache , mascarpone, coffee caramel, vermouth berries (v)	17
MAPO gelato selection (v)	18
Affogato , fior di latte, espresso (v, gf)	15
Chef's cheese selection , lavosh, seasonal jam (v)	single/set of three 15/45

Please let our team know of any dietary requirements or allergies. All burgers are cooked well-done. v (vegetarian) • pb (plant-based) • gf (gluten free)

Dean & Nancy
ON 22

Please note, a discretionary 5% service charge applies to all tables • 10% surcharge on Sunday • 15% surcharge on public holidays • 1.2% surcharge on all card payments

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