

The background is a dark gray color. It features a central vertical line that divides the space into two halves. Diagonal stripes, alternating between black and light gray, run from the top-left to the bottom-right. The stripes are of varying widths and are grouped into several parallel bands. The overall effect is a complex, layered geometric pattern.

A METROPOLITAN
MASHUP OF TEXTURE
TASTE & TALES

BT//N

COLD/RAW BAR

Marinated and Smoked Alto Olives VG/GF	15
Pastrami Spiced Tuna Tataki, Compressed Cucumber, Crème Fraiche, Rye Crumb	34
Spiced Beef Tartare, Toum, Puffed Grains, Monte Nardi, Beef Fat Flatbread GF	32
Coral Trout Ceviche, Green Nahm Jim, Crispy Onion, Shiso Leaf GF/DF	28
Cold Smoked Kingfish, Sambal, Avocado, Lime GF/DF	30
Appellation Oyster, Finger Lime, Native Pepper Mignonette GF/DF	7EA
Fraser Island Spanner Crab, Bisque Royale, Yuzu, Yarra Valley Salmon Roe GF	25
De Palma Wagyu Bresaola, Alto Robust Olive Oil GF/DF	22
Gourmet House Imperial Caviar 3OG, Merna's Crumpets, Crème Fraiche, Classic Condiments	190

SNACKS

PiOiK Sourdough, Pepe Saya Caramelised Cultured Butter	8
Paroo Kangaroo Cheeseburger Tartare, Hashbrown, Monte Nardi GF	14EA
Teriyaki Lamb Ribs, Roasted Garlic Aioli, Furikake GF/DF	20
Abrolhos Island Scallop, Shio Kombu Butter, Bacon Jam, Spring Onion GF	12EA
Tempura Eggplant, Whipped Tahini and Miso Dressing, Fermented Chilli VG/GF	14
Royal Baerii Caviar Tart, Chives, Crème Fraiche	30EA

APPETISERS

Grilled Australian Banana Prawn, Chicken Thigh, XO Sauce, Spring Onion GF	30
Duck Sausage, Turnip Puree, Mustard	35
Grilled Australian Bay Lobster, Aleppo Pepper Butter, Scorched Lime GF	40
Southern Calamari, House Made Chorizo, Preserved Lemon, Taramasalata GF/DF	32
Beetroot, House Made Fromage Blanc, Blood Orange, Cacao GF/V	25
Brussel Sprouts, Green Tahini, Falafel Crumb GF/VG	25

SIDES

Roasted Kipfler Potatoes, Chermoula Butter GF/V	16
Baby Leaf Salad, Pickled Shallot Dressing VG/GF	14
Miso Roasted Pumpkin, Pepita Seed Dukkah, Burnt Butter, Fried Curry Leaves GF/V	18
House Seasoned Shoestring Fries, Roasted Garlic Aioli GF/V	16
Celeriac and Potato Gratin, Truffle GF/V	16

MAINS

Braised Eggplant, Sichuan Pepper, Mafaldine Pasta, Pangritata V	48
Market Fish, Pickled Eden Mussels, Bouillabaisse, Pommes Anna GF	MP
Bangalow Sweet Pork, Yuzu Miso Glaze, Persimmon, Pickled Ginger, Crackling GF/DF	55
Gundagai Lamb Rump, Wild Pine Mushrooms, Jerusalem Artichoke, Mussett Holdings Mushrooms GF/DF	65
Harissa Basted Hunter Valley Half Chicken, Bunya Nut Tarator, Labne, Golden Raisins, Sorrel GF/N	58
Roasted Half Maremma Duck, Davidson Plum, Parsnip GF	88
1KG Grass Fed Manning Valley Rib Eye, Bone Marrow Bordelaise <i>Serves two to four</i>	150
Yoghurt Roasted Gundagai Lamb Shoulder GLQ5+, Roasted Cauliflower <i>Serves two to four</i>	110

D/SSERTS

Will O' The Wisps, Pine Nut Biscuit, Pumpkin Seed Granola, Spiced Pumpkin Custard, Rum Jelly, Lemon Cream N	22
Winter Trifle, Hazelnut and Chestnut Cake, Coffee Cream, Chestnut Ice Cream, Crème de Mûre, Berry Coulis N	22
Crispy Puff Layers, Sweet Potato Sorbet, White Chocolate, Mandarin Gel VG	22
Dark Imperial Soufflé, Dark Chocolate Circle, Mandarin Sorbet <i>Allow 15 to 20 minutes preparation time</i>	24
Australian Artisan Cheese Selection, Malfroy's Wild Honey, Native Pepper Crackers, Pecans N	POA
