

SUNDAY SCHOOL,

THIS for 88

NEIGHBOURHOOD FARM ox heart tomatoes, *paleta XO*, lemon balm, roast garlic + sourdough emulsion
OUR BREAD that we try really hard every day to make as *NICE AS POSSIBLE*

raw *Snapper* sliced and served *CRUDO* style, kaffir lime, macadamia milk, salted kohlrabi, fermented chilli
buffalo ricotta, jamon iberico and peaches roasted in the fire with rivermint honey

WESTHOLME WAGYU RUMP CAP, cooked slowly and finished over the fire,
served with *radicchio*, hazelnut miso and a brown butter vinaigrette

potatoes thinly sliced and cooked like *DAUPHINOIS* but with koji cream and garlic

a crisp green salad of romaine lettuce, sorrel and cucumber, horseradish dressing - *kinda like ranch!*

to finish - smoked cherries, whey sorbet, liquorice herb, shortbread

ADD ON?

have some fun! — start with caviar bumps and frozen vodka	36pp
<i>six appellation oysters</i> from different leases on the <i>EAST COAST</i> , champagne vinegar mignonette	42
a plate of the best Australian <i>SAUCISSON</i> we can buy - made in NSW by Luke Powell of LP's Quality Meats	22
<i>fried duck SANGA</i> , burnt cucumber, grain mustard	12
finish with cheese? <i>Section 28</i> monforte, <i>d'auvergne</i> blue, <i>prune</i> , sourdough oat crackers	24

*a 10% sunday surcharge applies on all bills

at **ESSA.**

WINE.

	<i>gls</i>	<i>btl</i>
<i>fizzy</i>		
18 ghost rock 'catherine' cuvee exceptionnelle — tasmania	20	88
nv champagne a. margaine le brut premier cru — champagne	35	175
<i>white</i>		
21 murdoch hill sauvignon blanc — adelaide hills	14	65
21 groiss 'gemischter satz' 15 varieties in a single plot — braitenpuechtorff	20	90
19 albert mann pinot blanc auxerrois — alsace	20	88
20 dom les sablonnettes chenin blanc anjou — loire valley	17	80
20 les 13 lunes 'la mise en abyme' jacquere — savoie	19	85
19 ameal 'loureiro' vinoh verde — portugal	25	110
<i>pink</i>		
14 barbara fores 'terra alta' garnacha negra/syrah — catalunya	17	79
22 frederick stevenson grenache/mouvedre/cinsault — barossa valley	17	79
<i>orange, amber or yellow depending on how you want to call it</i>		
22 kenzie 'beautiful stranger' pinot gris/chardonnay/gewurz — hawkes bay	21	95
<i>kind of a light red SERVED chilled</i>		
22 kenzie 'tearz' pinot noir/chardonnay — hawkes bay	21	95
<i>red</i>		
21 les deux moulins pinot noir — loire valley	17	79
20 terre de l'elu cabernet franc — loire valley	19	85
19 Jericho blewitt springs grenache — mclaren vale	25	120
20 hochkirch syrah — tarrington	23	95
<i>sweet</i>		
20 soumah botrytis viognier 90ml — yarra valley	20	
21 scintilla eau d'amis n2 <i>white</i> or <i>red</i> mistelle 90ml — adelaide hills	23	
20 dom les sablonnettes chenin moelleux 90ml — loire valley	15	
nv castagna viognier/botrytis savagnin 90ml — beechworth	30	

COCKTAILS.

<i>special -</i>	
drunk dialing	
cacao nib infused vodka, lillet rose, cherry, milk clarified	22
<i>school spritz</i>	
vermut luis xiv, cremant, rose	19
<i>a very wet martini</i>	
50/50 78 degrees gin & dolin dry vermouth — on ice	23
<i>vergano spritz</i>	
vergano americano & soda	18

NON.

sobah lemon aspen pilsner <0.5%alc.	10
pineapple & saffron mocktail	12

BEER.

land & sea japanese rice lager	11
balter captain sensible 3.5%	9
cricketers session ale 3.5%	11
two bays brewing co pale ale	10
two bays brewing co no doubt stout	16
wildflower good as gold 750ml	46
ciderie de leguer 'brut brut' 750ml	60