

## TO SHARE

Pacific oysters

*Shucked to order*

Chardonnay mignonette 6 each

French baguette 9

Breadbasket (french baguette, fruit crackers and grissini) 12

Warmed olives 9

Feta stuffed crumbed olives 14

Mortadella, pickled vegetables 14

18mth Jamón prosciutto w/ melon 16

Salami, pickled vegetables 14

Burrata w/ crude olive oil pesto 17

add nduja +4

Japanese Wagyu bresaola w/ red grapes 19

Kingfish ceviche w/ citrus oils pomegranate finger lime zest and crisps 32

Ricotta lemon zucchini flowers w/ truffle honey 2pc 13

Tempura king prawn 9.5 each

Salt and pepper squid w/ citrus GF 23

Cast iron truffle parmesan gnocchi 28

King prawns garlic chilli w/ pomegranate shallots 29

Mussels in fragrant bisque w/ warmed bread 35

MBS score 9 rump cap, red wine jus 70

Shoestring fries 12

Truffle Fries 16

Broccolini w/ shaved almonds 16

Radicchio fennel parmesan salad w/ glazed walnuts 19

## AFFETTATI SELECTION

18mth Jamón prosciutto, olive mortadella & salami served w/ pickles 30

## CHEESE SELECTION

Aged Gouda, Taleggio and double cream Brie 30

## DESSERT

Sax famous crème brûlée 20

*designed to share*

Cannoli to order 7

*Ricotta chocolate chip / french cream custard*

## Dessert Wine Selection

# EVENING

4pm onwards

S  
A  
X

OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES NUTS.  
A 10% SERVICE CHARGE APPLIED ON WEEKENDS AND TO ALL TABLES OF 6+ GUESTS.