

Cold & snack bar

'Sinuglaw' Bermagui tuna, smoked longganisa, cucumber, pinakurat 32

Seared kangaroo 'kilawin', wood-roast bone marrow, toast 26

'Selat lumpia' smoked pineapple, spiced coconut, caviar 22 2^{pc} v

Crispy things

'Kare kare', hash brown, peanut sauce, herbs, salted duck egg 24 2^{pc} v

'McScallop' Abrolhos scallop, crab fat sauce, pandesal 24 2^{pc}

Spanner crab 'alagaw' leaf 'alavar' sambal 28 2^{pc}

'Inasal' Woodfired flatbread, chicken skin, annatto, duck yolk 24

c

From the wood fire

Skull Island prawns, crab fat 'alavar' butter, piaya flatbread 36

Gippsland lamb ribs, sticky 'adobo' sauce 30

Wood roasted pig's head 'sisig' tacos, egg butter, calamansi 28 2^{pc}

Cabbage 'tocino', organic savoy cabbage, roasted garlic 26 v

Port Lincoln calamari, smoked 'longganisa' nduja 32

Larger plates from the fire

'Inihaw na Liempo' Western Plains pork belly, pineapple ketchup 58

'Binalot na Manok' Aurum Poultry chicken, pandan leaf, kamatis sawsawan 58

Woodfired King George whiting, smoked Mindanao palapa butter 50

Marble 9 Sher Wagyu, Pinoy chimichurri 62

Sides

'Shawarma' claypot rice, Wagyu beef, garlic yoghurt, duck egg 28

Charcoal grilled snow pea tendrils, 'aligue' crab fat, coconut 16 v

'Ensalada pipino' smashed cucumbers, watermelon radish, 'bubuk' 16 v

Steamed organic jasmine rice 6 v

Dessert

'Cassava cake' smoked brown butter ice cream 19

'Leche flan', coffee and Don Papa rum jus 21

'Turon' Smoked banana and caramel magnum

Chef's Feed Me \$99

Matched wines \$75pp

v - vegan or can be vegan