

AGNES

snacks

Malted sourdough, smoked cultured butter.	3	pp
Rock oysters, shallot vinegar and feijoa caper.	5	ea
Radishes, onion sour cream, honey, mushroom salt.	10	
Grilled parson's nose, garlic cream, pickle	8	ea
Bonito, white nduja and white strawberry sandwich.	8	ea
Scarlet prawn doughnut, vinegar and sour herbs	7	ea
Lamb ribs, sesame whey caramel, mountain pepper, lime.	12	

starters

Beef tartare, smoked chestnut, mushroom, almond, turnip.	26	
Bluefin tuna, grilled fennel, horseradish.	28	
Clams, kipfler potato, onion butter, daikon leaf.	24	
Roasted carrots, smoked labne, yuzu kosho.	14	
Wood fired cabbage, rye koji butter sauce, smoked egg yolk.	12	
Oyster mushroom, basmati, leek custard, leaves, bottarga.	20	
Octopus, black lemon, almond, garlic shoots.	39	

mains

Red throat emperor, soubise, scampi caviar, spring leaves.	39	
70 day aged heritage pork, apple sauce .	40	
Aged duck, bread sauce, cumquats.	42	
Smoked lamb neck, ancho mole, flatbread.	56	
220 day aged pasture fed angus sirloin, candied onions.	60	
260 day aged wagyu, house smoked mandarin kanzuri.	150	
Tomato, anchovy, shallots, garlic chive.	16	
Radicchio, smoked pumpkin, pepitas, whipped almond.	12	
Roast Andean sunrise potatoes.	12	
Celeriac tartiflette, bacon, washed rind cheese, crème fraiche.	16	

desserts

Blood orange sorbet, goat's yoghurt, olive oil cake.	10	
Strawberry mille feuille, cherry wood oil.	15	
Smoked potato ice cream, brown butter, cocoa crunch.	14	
Basque cheesecake.	12	

banquet

Our head chef will spoil your table with his favourite dishes.	75	pp
Beverage pairing.	75	pp

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bar menu

Malted sourdough, smoked cultured butter.	3	pp
House charcuterie and pickles.	18	
Rock oysters, shallot vinegar and feijoa caper.	5	ea
Radishes, onion sour cream, honey, mushroom salt.	10	
Roasted carrots, smoked labne, yuzu kosho.	14	
Beef tartare, smoked chestnut, mushroom, almond, turnip.	26	
Grilled parson's nose, garlic cream, pickles.	8	ea
Bonito, white nduja, white strawberry sandwich.	8	ea
Scarlet prawn doughnut, vinegar and sour herbs.	7	ea
Lamb ribs, sesame whey caramel, mountain pepper, lime.	12	