

MARMELO.





ALMOÇO

PARA COMENÇAR

Conservas Angelachu anchovies in extra virgin olive oil	14
Rock oysters, piso, piri-piri, lemon	½ dozen 45 1 dozen 90
Slow ferment sourdough, Coppertree Farm butter	8
Corner Inlet garfish, coriander, apple, vinho verde vinegar	16
Salted Murray cod and potato croquette, whipped potato, hot mustard sauce	16
Celeriac nata, pickled and shelled spanner crab	25
	add N25 Caviar + 18
Paleta Ibérica, cured black Iberian pork shoulder	42
Atum de escabeche tuna, bottarga cream, vegetable escabeche, fried garlic	36
Lamb sweetbreads, lamb tongue conservado, fried egg, mushrooms, borlotti beans	38

AO FOGO

Otway pork loin, pressed fig, burnt orange sauce	58
Hispi cabbage, Goan curry, lime, cassia, green beans	36
Grilled blue eye cod, caldo verde, chouriço	58
Wood roasted cockerel, African spices, chilli, potato crisps	
Market Fish, roasted garlic, oregano, picada	MP
O'Connor rib eye 800gr	220

BIFE A PORTUGUESA 45

Served with potato crisps

Wood grilled eye fillet 180gr, whipped anchovy butter, fried hen's egg

ACOMPANHAMENTOS

Black eye pea, radish, fennel, goat milk yoghurt, hens egg	16
Wood roasted potatoes, potato sauce, potato peel powder	16
Ramarro Farm salad leaves, Vinagre de Jerez, fennel	16

SOBREMESAS

"Pudim Abade de Priscos" 19th century steamed pork and egg pudding	22
Wood fired olive oil cheesecake, sea salt	32
Poached quince, sheep's milk yoghurt sorbet, hazelnut	22
Pasteis de Nata, cinnamon	16
Marmelo ginjinha, chocolate cup, Amarena cherries	9