## Art

Gallery
Restaurant
Lunch $\quad$ crafted by
menu

| Starters | Herb focaccia, Alto olive oil vgn | 8 |
| :--- | :--- | :--- |
|  | Marinated Australian olives $g f$ vgn | 9 |
|  | Sydney rock oyster, mignonette, lemon $d f$ gf | 7 ea |
|  | Abrolhos Island scallop, garlic \& laver butter, brioche crumb | 14 ea |
|  | Crab slider, saffron rouille, pickles | 14 ea |
|  | Taramasalata, Mayan gold crisps $d f$ gf | 17 |
|  | Olasagasti anchovy crostini, preserved tomato, lemon (2) | 19 |
|  | Gilda: Wagyu bresaola, Sicilian green olive, guindilla (3) $d f g f$ | 24 |
|  |  |  |

$1.5 \%$ surcharge applies on card transactions. $10 \%$ surcharge on public holidays apply. We cater for most dietary requirements. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free.

