

## D.I.Y.

Create a sharing menu of your choosing, or let us surprise you

Five share dishes 65 pp  
Seven share dishes 88 pp

Fresh sourdough with choice of cultured butter, olive oil, home made chilli oil, aged balsamic vinegar 3 pp

## Bites.

**Mixed Olives And Parmesan 6**  
Mixed marinated olives and parmesan

**Oysters 4 ea**  
Natural or with granita. Minimum of 2

**Sardines 4.5 ea**  
Pickled sardines, tomato jam, balsamic pearls, plantain crisps. Minimum of 2

**Arancini 4 ea**  
Truffle, hazelnut, taleggio. Minimum of 2 - v

**Soft Shell Crab 4.5 ea**  
Green curry mayonnaise, chilli, lime. Minimum of 2

**Popcorn Chicken or Cauliflower 16**  
Crispy chicken bites, spicy yuzu coating, togarashi, sesame, coriander

**Squid 18**  
Pan fried cuttlefish rings, citrus gremolata, squid ink mayonnaise, native sea succulents

**Naked Meatballs 14**  
Pork and veal meat balls, parmesan

v - vegetarian  
a - vegetarian option available

All credit cards incur a processing fee of 1.5%  
10% service charge applies to all groups of 8 plus  
Lot. One takes all efforts to accommodate guest's dietary needs,  
however, we cannot guarantee that our food will be allergen free.

## Sm.

**Duck Liver Parfait 16**  
Vincotto, sourdough

**Cured Meats 20**  
A selection of local and imported meats, dried fruits and nuts

**Albacore Tuna Sashimi 26**  
Watermelon, soy, sriracha, heirloom tomato - a

**Smoked Swordfish 26**  
Thyme and citrus yoghurt, guanciale, baguette

**Home Made Bacon 24**  
Thickly sliced, maple glazed, chestnut crème, clove seasoning

**Sausage and Sprouts 24**  
Brussel sprouts, black sausage, spiced candied pecans - a

**Couch Potato 16**  
Crispy potato skins stuffed with Russian salad - a

## Xtra.

**Green Salad 7**  
Assorted seasonal lettuce, chardonnay vinaigrette - v

**Cavolo Nero 8**  
Sesame dressing, garlic and red chilli - v

**Cauliflower Salad 12**  
Roasted and raw cauliflower, walnuts, parmesan, honey mustard vinaigrette - v

**Thrice Cooked Potatoes 10**  
Herbs, black garlic - v

## Pasta.

**Beetroot Gnocchi 28**  
Shaved asparagus, gorgonzola piccante, muscatels, crispy buckwheat - v

**Corn and Saffron Risotto 26**  
Grilled zucchini, baby corn, goat's chevre - v

**Fettuccine Carbonara 26**  
65° Egg yolk gel, guanciale, manchego, mixed pepper

**Spanner Crab Spaghettini 34**  
Squid ink pasta, lobster bisque, cherry tomato

## Lg.

**Market Fish M/P**  
Chef's choice of fresh fish and garnish

**Ranger's Valley Skirt Steak 200g 38**  
Ash crust, Lot. One's salsa verde, leek oil, served tagliata

**8+ Wagyu Rib Eye 600g 95**  
Served on the bone with a side of potatoes, choice of condiment

**Half Duck 52**  
Deboned, roasted and glazed, red grapes, macadamia, snow pea tendrils

**Lamb Collar 38**  
Spiced labneh, fermented grains, pine nuts, barberries, mint

**Slow Cooked Brisket 38**  
Jus, house made pickles

**Mushroom Medley 25**  
Seasonal roasted, fried and fresh mushrooms, pine nut, pecorino, sorrel - v

Lot.

**One**  
Restaurant + Bar