SISO

Freshly shucked local oysters on ice, lemon, shallot vinegar	8ea
Stone baked sourdough flat bread, burnt honey butter	13
Taramasalata, grilled asparagus, brioche crumb, chives	24
Chicken liver parfait, sherry jelly, dukkah, beef dripping toast	27
Yellow fin tuna, watermelon, tomato ponzu, sesame	29
Coastal Lamb ribs, shaved Lebanese cucumber, tzatziki, za'atar	29
Chilli fried calamari, green goddess, lime	27
Market fish, asparagus, café de Paris sauce, lemon	47
Goat cheese tortellini, spring greens, oyster mushrooms, vermouth	39
Southern Station wagyu rump, green peppercorn, fries	49
Siso's grass fed cheeseburger, brioche bun, Dijon mustard, truffle ranch, fries	35
12-hour Lamb kleftiko, braised shoulder, preserved lemon, fried potatoes, labneh	109
Radicchio, roasted beetroot, gorgonzola, blood orange vinaigrette	18
Shoestring fries, herbs, pecorino, truffle oil	17
Buttery potato puree, feta, chives	17