



LITTLE

Estate olives (gf)	8
House baked focaccia extra virgin olive oil, balsamic (vg) or basil truffled butter	6

ENTRÉE / SHARE

Hummus, cauliflower, garlic chips, spring onion & chili oil (gf, vg)	18
Duck liver parfait, red wine currants, crostini (gfo)	20
Smoked beef brisket and manchego croquettes (3), miso pear, pecorino, wasabi custard	21
Quinoa, roast carrot, beetroot, raisin, candied walnut, beetroot purée (gf, vg)	24
Pickled octopus, black olive, tomato, cured cucumber (gf)	24
Sweet potato & autumn veg fritters, beetroot salsa, endive lettuce, vegan bacon (gf, vg)	24
La Delizia burrata, heirloom tomato, cherry tomato, Sabina River olive oil (gf)	26
Crispy fried Szechuan pepper barra belly, soy bean mayo, sesame crumbs (df)	26
Selection of cured meats, apple & pear chutney, olives, crisp bread (gfo) Spanish guindillas	28

MAIN

Pan-fried gnocchi, carrot purée, broccoli, chilli onion, ricotta (vgo)	36
Chargrilled 1/2 chicken, miso roasted pumpkin, jus (df, gf)	40
Grilled goldband snapper, kipfler potato broccolini salad, lemon beurre blanc, eggplant tomato chutney, tomato dust (gf)	46
Pork belly, soy & ginger glaze, sugarloaf cabbage, tsukudani mayonnaise, sesame vinaigrette (gf)	44
Crispy confit duck leg, lentil, mixed beans, bacon hock broth, black garlic, onions (gf)	44
Chargrilled lamb rump, curry raisin polenta, romesco, goats cheese, lamb sauce	46
350g Kilkooy Sirloin (medium rare), truffle mash, olive tapenade, jus	55

SIDES

Chunky Chips, herb salt, aioli	12
Green beans, chilli, garlic, hempseed dukkha (vg, df, gf, contains nuts)	12
Chargrilled sweetcorn, wattle seed butter, corn purée (gf)	12