



LITTLE

Estate olives (gf)	8
House baked focaccia extra virgin olive oil, balsamic (v) pork fat butter, balsamic	6

ENTRÉE / SHARE

Hummus, cauliflower, garlic chips, spring onion & chili oil (gf, v)	18
Chicken liver parfait, red wine currants, crostini (gf)	20
Jamon and manchego croquettes, bonito, pecorino (3)	21
Pork & nduja rilette, green pear, dill oil, crisps (gfo)	22
Pickled octopus, black olive, tomato, cured cucumber (gf)	24
Quinoa, roast carrot, beetroot, raisin, candied walnut, beetroot purée (gf, v)	24
Vodka cured king fish, crispy skin, wakame, chilli oil	24
Sticky char siu chicken nibblets, green mango & papaya Asian-style salad, fresh mint, coriander	24
Heirloom tomato, cherry, tomato, burrata, sabina river olive oil, pepper (gf)	26
Charcuterie, olives, crisp bread (gf)	33
Caesar salad, candy bacon, butter croutons, pecorino cheese, runny egg white anchovy dressing	24
with seeded mustard chicken	30

MAIN

Pan-fried gnocchi, mushroom xo, cashew cream, oyster mushroom, ricotta, chilli onion (vgo)	36
Pork belly, shrimp and wild mushroom filled turnip cake, garlic soy (gfo)	40
Goldband snapper, pea purée, radish, snow pea, pickled fennel, chardonnay mustard dressing, red onion relish (gf)	42
Chicken roulade, thyme prosciutto stuffing, candy bacon brussels sprouts, pimento romesco, jus	46
300g 150-day aged Harvey scotch fillet, truffled Paris mash , dried shrimp, white anchovy salsa verde, jus	60

SIDES

Chunky Chips, herb salt aioli	12
Green beans, dukkha, confit garlic, chilli (v)	12
Chargrilled sweetcorn, wattle seed butter, corn purée (gf)	14