



estate olives (gf)	8
house baked focaccia extra virgin olive oil, balsamic (v) pork fat butter, balsamic	6
little / share	
hummus, cauliflower, garlic chips, spring onion & chili oil (gf, v)	18
chicken liver parfait, red wine currants, crostini (gfo)	20
jamon and manchego croquettes, bonito, pecorino (3)	21
pork & nduja rilette, green pear, dill oil, crisps (gfo)	22
vodka cured king fish, crispy skin, wakame, chilli oil (gf)	24
octopus, green chilli mayo, macadamia, orange (gf)	24
quinoa, roast carrot, beetroot, raisin, candied walnut, beetroot purée (gf, v)	24
heirloom tomato, cherry, tomato, stracciatella, sabina river olive oil, pepper (gf)	24
szechuan crispy king fish wing, garlic soy, chilli mayo	26
charcuterie, olives, crisp bread (gfo)	33
main	
pan-fried gnocchi, tomato cream, asparagus, ricotta, chilli basil (vgo)	36
pork belly, shrimp and wild mushroom filled turnip cake, garlic soy (gfo)	40
confit duck, parsnip, wood sorrel, jus (gf)	43
goldband snapper, spring pea purée, radish, snow pea, pickled fennel, chardonnay mustard dressing, red onion balsamic relish (gf)	44
black angus reserve 400g scotch fillet, kipfler, confit leek, tiger prawns seeded mustard jus, salsa verde (gf)	75
side	
hand cut chips, saltbush	12
green beans, dukkha, confit garlic, chilli (v)	12
chargrilled sweetcorn, wattle seed butter, corn purée (gf)	14