



fries + truffle oil / 6

house made woodstock flour sourdough, whipped beurre noisette / 2pp

toolunka creek mixed olives, marinated, warmed / 10

pacific oyster, champagne mignonette / 4.5ea

indigo valley lamb croquette, rosemary aioli / 4ea

chicken liver parfait choux bomb, pear chutney / 4ea

jamón, potato crisps, pickled chilli, comté / 16

salumi, grilled sourdough | daily chef's selection (100g) / 15

two cheeses, fruit, quince paste, crackers / 18

cured kingfish, ajoblanco, tomato, fennel, cucumber, capers, olives, herb oil / 25

beef tartare, seeded mustard, cornichons, shallots, grated egg, sourdough crisps / 26

duck + orange ragù, fusilli pasta, pecorino, parsley / 25

goats curd bavarois, beetroot, carrot, radish, walnut, brioche / 25

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ricotta gnocchi, pear, chestnuts, cavolo nero, walnuts, brown butter, sage, gorgonzola / 38

barramundi fillet, cauliflower, radicchio, red onion, pomegranate, vandouvan dressing / 42

duck breast, butternut pumpkin, black lentils, raisin + pepita agrodolce / 42

black angus eye fillet (200g), potato purée, creamed spinach, onion rings, green peppercorn jus / 44

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mixed leaves, house dressing / 8

roasted broccoli, meredith goats fetta, smoked almonds / 12

roasted dutch cream potatoes, duck fat, rosemary / 12

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rhubarb, bay leaf cream chiboust, frangipane, rosewater jelly, almonds / 18

affogato al caffè | gelatina caramel + walnut gelato, s&k classic muscat, fresh espresso / 18