

shoestring fries, rosemary + pink peppercorn salt	6
house made sourdough, whipped nut brown butter	2 per piece
mixed olives, marinated, warmed	10
pacific oyster (a), finger lime mignonette	5 each
'the duck's nuts' duck croquette, quince aioli	4.50 each
'choux bomb' blue swimmer crab (a) rémoulade	4.50 each
'steak + chips' potato cake, beef tartare	4.50 each
jamón, potato chippies, guindilla, cheddar, paprika	18
chicken liver parfait, black walnut chutney, sourdough crisps	18
two cheeses, quince jam, fruit, fresh sourdough, sourdough crisps	22
rolled rye pancake, pumpkin purée, pumpkin skin xo, pepitas, pecorino	26
free range chicken agnolotti, truffle, parmesan, maitake mushrooms, thyme pangrattato	28
seared tuna (i), blood orange, watermelon radish, olive, crème fraiche, chilli	27
smoked wild venison, whipped fetta, heirloom carrot, onion marmalade, hazelnuts	27
porcini risotto, crumbed scamorza, chestnut mushrooms, chickpea tendrils	42
market fish (a), potato + leek chowder, portarlington mussels (a), chives	48
pork belly, cauliflower purée, roasted florets, rhubarb + pinenut agrodolce	48
hanger steak, parsnip purée, charred rapini, gnocchi alla romana, béarnaise	50
radicchio, rocket, pickled quince, rosemary vinegarette	10
roasted broccoli, pistachio + watercress pesto	12
roasted pumpkin, bacon jam, fried shallots	12
ricotta pannacotta, dulce de leche, olive oil + hempseed crumble, rosemary	18
rhubarb, caramelised pastry, crème chiboust, white chocolate crack	18
affogato al caffè vanilla gelato, classic muscat, espresso	18

most dietaries can be catered for, though we cannot guarantee dishes do not contain traces of nuts, seafood & other allergens.
 seafood provenance: (a) australian | (i) international. 15% surcharge applies on public holidays.