

shoestring fries, rosemary salt, truffle pecorino	6
house made sourdough, whipped nut brown butter	2 per piece
mixed olives, marinated, warmed	10
pacific oyster (a), finger lime mignonette	5 each
beef cheek croquette, smoky paprika aioli	4.50 each
fried gnocchetti, pine mushroom duxelle, vintage cheddar	4.50 each
potato cake, 'prawn (a) cocktail'	4.50 each
jamón, potato chippies, guindilla, cheddar, paprika	18
chicken liver parfait, orange + apple chutney, caperberries, sourdough crisps	18
two cheeses, quince jam, fruit, fresh sourdough, sourdough crisps	22
rolled rye pancake, buttered leek, ricotta, kale, burnt leek salsa, cashew cream	26
rainbow trout (a) agnolotti, smoked trout velouté, lemon pangrattato, chives, dill, roe	28
wild venison pastrami, beetroot, horseradish cream, shallots, pink peppercorns, wild rice	27
smoked duck, stracciatella, persimmon, orange, cumquat, pistachio	27
parisienne gnocchi, pumpkin purée, pumpkin skin xo, pepitas, sage, tête de moine	42
flathead fillets (a), watercress purée, celeriac schnitzels, celery, remoulade	48
pressed lamb shoulder, parsnip, baby leek, rapini, pickled mustard seeds, jus	48
hanger steak, paris mash, bacon, mushrooms, shallots, red wine jus, parsley	50
radicchio, rocket, pickled quince, rosemary vinegarette	10
roasted broccoli, hempseed cream, fried shallots	12
thyme + potato galette, pecorino	12
quince, crème fraîche pannacotta, quince jelly, honey + macadamia crumble	18
brûlée croissant pudding, lime curd, white chocolate gel, meringue	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.