

EAT

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| Warm bread / smoked butter (v) | 8.0 |
| Mixed Australian olives / chilli oil / shaved parmesan / toast (v) | 12.0 |
| Oysters / natural or bloody drum / min. 3 (gf) (df) | e4.0/4.5 |
| Croquettes / cauliflower / leeks / gruyere / mustard / aioli (v) | 14.0 |
| Parfait / duck livers / cornichons / pickled shallots / fruit jam / toast | 16.0 |
| Spring roll / BBQ duck / char siu pork / fragrant herbs / shiitake / chilli caramel (df) | 16.0 |
| Rannoch Farm quail / prosciutto / witlof / orange gastrique / parmesan (gf) | 20.0 |
| Smoked salmon / guacamole / pancetta / fried capers / pickled shallots / toast (df) | 18.0 |
| Beef short ribs / slow cooked / smoky bourbon + BBQ glaze / cornichons (df) | 18.0 |
| Gnocchi / smoked ricotta / soft pumpkin / hazelnuts / beurre noisette / sage (v) | 18.0/28.0 |
| Prawns / green rice + chilli crumb / lettuce + fragrant herb salad / citrus dressing | 18.0 |
| Calamari / quick fried / seasoned flour / wasabi mayo / lime (gf) (df) | 18.0 |
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| Confit duck leg / Paris mash / pickled chiodini mushrooms / marmalade (gf) | 32.0 |
| Market fish / crushed new potatoes / globe artichoke / parmesan cream / sorrel (gf) | 32.0 |
| Linguine / local prawns / long chilli / gari / grana padano / lime | 34.0 |
| Pork belly / whipped potato / charred radicchio / apple + pear gel / glaze (gf) | |
| For one or shared for two | 32.0/60.0 |
| Charred sirloin / pressed potato galette / fried shallots / mustard aioli / glaze (gf) | |
| For one or shared for two | 36.0/70.0 |
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| Hot chips / sea salt / aioli (v) (gf) | 8.5 |
| Cos / avocado / nuts + seeds / puffed quinoa / fennel / vinaigrette (v) (gf) | 9.5 |
| Beans / pomegranate molasses / pine nuts / sunflower seeds / parmesan (v) (gf) | 9.5 |
| Baby carrots / crisp kale / black olives / harissa (v) (gf) (df) | 9.5 |
| Cauliflower / green herb butter / baby capers / zest / parmesan (v) (gf) | 9.5 |
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| Cheese 50gm / toast, pear gel, dried fruit | |
| Tintenbar triple cream brie / NSW / cow's milk / rich + buttery / mushroom tones | 13.0 |
| Mt Buffalo blue / VIC / goat's milk / subtle + creamy / aged 3 months | 14.0 |
| Petit cantal AOP cheddar style / FRA / cow's milk / pressed curd / sharp + tangy | 13.0 |
| Cured Mahon DOP / ESP / raw cow's milk / citrus / salty / nutty aromas | 14.0 |
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| Warm fudge brownie / matcha sponge / hazelnut soil / raspberry ice cream | 14.0 |
| Panna cotta / vanilla bean / rhubarb / almond biscotti | 14.0 |
| Crème brûlée / toffee crust / raspberries / Gundowring ice cream (gf) | 14.0 |