



House focaccia, saltbush, buttermite	4ea
Appellation oyster, lemon myrtle vinegar, finger lime	35 ½ dozen / 65 dozen
Gilda, octopus, sunrise lime, Perelló olive, guindilla, sun dried tomato	10ea
Eggplant taco, tomato, picalilli, sumac onion, macadamia feta	12ea
Panisse, sandalwood nut, jalapeño feta, fine herbs	10ea
Prawn bun, fermented chilli mayo, lettuce	20ea
Spiced cabbage, smoked crème fraiche	20
Kingfish collar, jerk spice, pickled eggplant, red cheddar	22
Beef tartare, smoked beef fat mayo, sesame oil, cornichon, finger lime	35
Lemon risotto, black olive, pickled zucchini, lemon myrtle	34
Barramundi, caramelised miso, shallot oil	49
Pork chop, fig, szechuan pepper, basil	45
350g Ranger's Valley Black Onyx hanger steak, pepperberry jus	55
Roast potatoes, crème fraiche, chive oil, dill	15
BBQ carrots, honey + macadamia, mixed seeds	15

PLEASE NOTE, A 15% SURCHARGE WILL APPLY ON PUBLIC HOLIDAYS



DESSERTS

Caramel tart, sour apple sorbet 18

Rosella granita, almond sorbet 18

STICKY/ SWEET WINE

2021 Domaine des Bernardins Muscat de Beaumes de Venise 18
Muscat. Rhone Valley, FRA

2021 Terre à Terre 'Crayères Vineyard' Botrytis 18
Sauvignon Blanc. Piccadilly Valley, SA

2022 Scintilla x The Other Right [Eau d'amis No.5] Mistelle 20
Tempranillo/Shiraz/Pinot Gris. Adelaide Hills, SA

1999 Toro Albala Don PX Gran Reserva 20
Pedro Ximenez. Montilla-moriles, ESP

DIGESTIFS/AMARO

Amaro Montenegro *ITA* 12

Cappelletti Amaro Sfumato Rabarbaro *ITA* 14

Cappelletti Pasubio Vino Amaro *ITA* 14

Cappelletti Elisir Novasalus Vino Amaro *ITA* 15

Autonomy Native Australian Amaro *AUS* 12

Silvio Carta 'Bomba Carta!' Amaro *ITA* 14

Fernet Branca *ITA* 12

Chartreuse Yellow *FRA* 14

Chartreuse Green *FRA* 14

Barsol Pisco *PE* 13

Cocchi Grappa *ITA* 14