

bread

house-made bread

ciabatta, salted butter (serves 2) v 4.5

entrée

buffalo wings with finger licking blue cheese sauce g ½kg 9.5 kg 15.5

spiced st.vincent gulf squid, chilli, nuoc cham g 16.9

natural smoky bay oysters, lemon & lime wedges (10) g 23.0

haloumi, beetroot croqueta, rocket, tzatziki v 15.5 / 27.5

sticky pork belly, grilled eggplant, chilli jam, lentils g 15.5 / 26.5

main course

chicken breast, apple, parsnip, apple relish g 25.5

lamb rump, pea mash, turnip, mint jam g 28.5

pale ale battered fish fillets, fries, salad, caper aioli 25.5

wagyu burger, bacon, cheddar, beetroot, tomato chutney, onion jam, fries 22.5

potato gnocchi, tomato, brie, basil, chervil v 26.5

confit duck legs, dill, cucumber, pear, grapefruit, polenta chips g 28.5

scotch fillet steak, fat chips, café de paris butter, salsa verde 33.5

sides (serve 2)

fries g 7.5

fat chips, garlicky mayonnaise 8.5

local leaves, tomato, shallots, dates, persian fetta dressing g 9.5

dessert

tiramisu ~ layered savoiardi, coffee, mascarpone, chocolate 10.5

chocolate hazelnut brownie, frangelico mousse, raspberry, praline g 12.5

affogato with frangelico or galliano 12.9

executive chef - justin miles head chef - nathan mrotek

g - gluten free v - vegetarian

all credit cards are welcomed. amex attracts a 2.5% surcharge