

A LA CARTE

HOUSE BAKED BREAD 6.5
Cultured seaweed butter *(v)*

CHARCUTERIE BOARD 28
Today's selection of house-made & imported cold cuts

DUCK FAT POTATOES 10
Garlic, rosemary, thyme, salt *(gf)*

HOUSE MADE GNOCCHI 26
Squid ink gnocchi, Freo octopus, romesco, lime

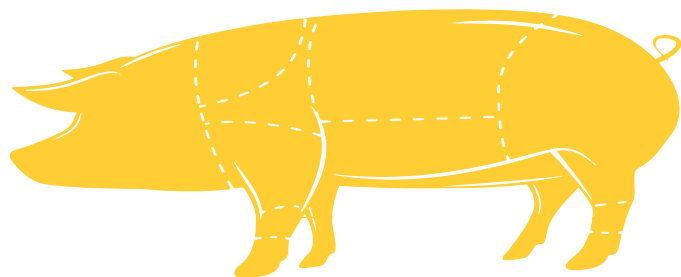
CRISPY PORK BELLY 22
Smoked carrot purée, charred cauliflower florets, pork jus *(gf)*

LAMB RIBS 17
Sweet & spicy glaze, kewpie, lime

FREO COFFEE MUSHROOM 24
Pickled enoki, butternut squash puree, oat crisps, parmesan *(v)*

HEIRLOOM TOMATO SALAD 16
Goats curd, salsa verde, rice crisp, orange *(gf)*

BRIE 30
Whole ash baked brie, hazelnut, rhubarb, lavender honey, lavosh *(v)*



Our best efforts will be made to accommodate any dietary requirements. Unfortunately, we cannot offer 100% gluten free options due to the nature of our working environment. Please note a 1.5% surcharge applies to all credit card transactions. American Express attracts a 2% surcharge

Can't Decide?

Leave the decisions to chef

Sit back and enjoy a selection of charcuterie, butchery, veg and desserts

\$55 per person

- Intended for whole table sharing. Please let your server know of any dietary requirements -

SALMON 32
Miso glaze, enoki, tempura oyster mushroom, crispy rice

SIRLOIN 35
Grass fed Black Angus sirloin, braised witlof, pickled jalapeño, burnt eggplant, miso *(gf)*

LAMB RUMP 36
Balsamic glaze, creamed leeks, pine nuts *(gf)*

DESSERT BOARD 24
Chef's selection of all things sweet!!

CHEESE BOARD 35
Selection of cheese served with lavosh
single cheese serves available. 16

POPCORN PIE 12
Popcorn mousse, caramel popcorn, burnt butter

HONEY FUDGE 12
Smoked honey mousse, raw peanut butter fudge, rock melon, honeycomb *(gf)*

SALTED CARAMEL TART 12
Chantilly cream, passionfruit