

A LA CARTE

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

CHARCUTERIE BOARD 30
Today's selection of house-made & imported cold cuts

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

BROCCOLINI 18
Broccolini, romesco, hazelnut, kefalograviera, honey lemon dressing *(v, gf)*

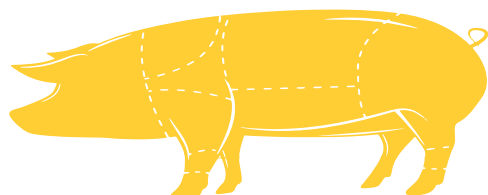
SMOKED CHICKEN CHORIZO 21
Lemon labne, pickled fennel *(gf)*

LAMB RIBS 24
Sweet & spicy glaze, kewpie, lime

SALMON 22
Olive oil confit salmon, green beans, roast capsicum, tarragon dressing *(gf)*

STUFFED BABY SQUID 18
Pork belly, roast capsicum, couscous, romesco

GNOCCHI 18
Pan fried gnocchi, spinach, parmesan, ajo blanco, almonds, bottarga, herbs



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 -

PAELLA 32
Black rice, clams, octopus, chicken chorizo, tarragon aioli *(gf)*

BEEF 36
220gm Harvey beef sirloin, chimichurri, burnt onion, beef crackling *(gf)*

BARRAMUNDI 34
Crispy skin barramundi, green olive purée, piperade, chicken crisp, pickled guindilla pepper *(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

HONEY FUDGE 14
Smoked honey mousse, raw peanut butter fudge, rock melon, honeycomb *(gf)*

SALTED CARAMEL TART 12
Chantilly cream, passionfruit