

*** sample menu ***

Rosemary & Onion Baguette, Cultured Butter	8
Marinated Stirling St Olives	8
Honey Roasted Bar Nuts	8
Wallis Lake Rock Oysters, Cucumber, Apple	5 ea
Don Bocarte Anchovy, Potato Crisp, Lemon	6 ea
Chargrilled Padrón Peppers, Ricotta Salata	18
Matt & Jo's Heritage Tomatoes, Basil, Goat's Curd	18
Sticky Soy Eggplant, Vietnamese Mint, Almond, Chilli	18
Grilled Ox-Tongue, Fried Egg, Mustard Pickles	18
Goolwa Pipis, White Wine, Warrigal Greens	20
Steak Tartare	20
House Made Spaghetti, Cherry Tomato Sugo, Parmigiano	28
Pan Fried Potato Gnocchi, 'Nduja, Burrata	32
Free Range Chicken Ballotine, Puy Lentils, Coriander	32
Market Fish, Beurre Noisette, Croutons	MP
200g Bass Strait Grass Fed Hanger Steak, Cafe De Paris	34
250g O'Connor Grain Fed Rump Cap, Pepper Sauce	38
Cos Leaves, Pickled Shallot, Tarragon Dressing	8
Fries	8
Roasted Potatoes, Parsley, Garlic	10
Roasted Broccoli, Freekeh, Soft Herbs	14

5 COURSE CHEF'S SELECTION

80pp

All card payments incur a 1.1% surcharge