



ENTREE

- homemade charcuterie board, pickled vegetables 21
- South Australian mussels, chilli tomato, chargrilled sourdough 18
- slow roasted baby carrots, burrata, tarragon, puffed farro 19
- cured ocean trout, rhubarb, pumpernickel, earl grey aioli, basil 20
- roasted cauliflower, shawarma spices, pine nuts, currants, sage brown butter 19
- grilled haloumi, quinoa tabouleh, pistachios, citrus, mint 18
- chargrilled octopus, pear, sobrassada, xo vinegar, mâche, almonds 20

MAIN

- fish pie, leeks, truffle oil 34
- grilled scotch fillet, porcini butter, swiss brown mushroom, watercress, jus 34
- lamb rump, Jerusalem artichoke, baby onions, olive tapenade, jus 35
- pink snapper, provencal broth, fennel, samphire, purple basil 36
- rye cavatelli, butternut, brussels sprouts, sage, mozzarella, hazelnut 28
- squid ink pasta, spanner crab, semi-dried tomato, chilli, saffron 33
- chargrilled tasmanian rib-eye, broccolini, crispy herb potatoes, tarragon MP

SIDE

- homemade bread, mixed olives, labne 7.5
- shaved cabbage, red apple, hazelnut, chives 10
- figs, butter lettuce salad, fourme d'ambert, walnuts 14
- asparagus, broccolini, macadamia, rocket, ranch 14
- green beans, pine nuts 10
- crispy herb potatoes or paris mash 8