



ENTREE

homemade charcuterie board, pickled vegetables 21

South Australian mussels, chilli tomato, chargrilled sourdough 18

double baked goats cheese soufflé, golden beetroot, spiced walnuts, bresaola 20

scallops, pumpkin hummus, hazelnut dukkah, chervil 22

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