

All day

Marinated Olives, Thyme, Preserved Lemon <i>(v, g, d)</i>	9
Drunken Buffalo Cheese, Crostini, Fruit Paste <i>(v)</i>	14
Prosciutto, Pickles, Seeded Mustard <i>(d)</i>	17
Cheeseboard - Chef's Selection of 3 Cheeses <i>(v)</i>	35
Charcuterie - Chef's Selection of 3 Meats <i>(d)</i>	36

After 4pm

Focaccia, Cultured Butter <i>(v)</i>	7
Fresh Oyster, Kombu Mignonette Pearls <i>(g, d)</i>	5
Pork Crackling, Chili, Lime <i>(g, d)</i>	8
Corn Ribs, Peanut, Chili <i>(v, g, d)</i>	15
Goat's Cheese Croquettes, Apricot Chamoy <i>(v)</i>	16
Baked Brie, Currants, Pecans, Champagne Honey <i>(v, g)</i>	18
Hand Cut Potato Chips, Aioli <i>(v, g)</i>	10
Beef Tartare, Avocado Cream, Morita, Chayote <i>(g, d)</i>	18
Chorizo, Sweet Peppers, Salsa Verde <i>(g, d)</i>	17
Smoked Salmon, BBQ Beetroot, Crème Fraiche, Watercress <i>(g, d)</i>	19
Roasted Broccoli, Cashew Cream, Grapes <i>(v, g, d)</i>	16
Brussel Sprouts, Leek Cream, Candied Chestnuts <i>(v, g, d)</i>	16
Ricotta Gnocchi, Mushroom, Macadamia Pesto <i>(v)</i>	29
Roasted Half Chicken, Carrot, Agrodolce <i>(g, d)</i>	33
Hanger Steak, Chimichurri <i>(g, d)</i>	44
Panna Cotta - White Chocolate, Buttermilk, Pineapple, Strawberry <i>(v, g)</i>	12
Cheesecake - Orange, Cocoa, Almond, Rhubarb <i>(v, g)</i>	13
Affogato - Coffee, Hazelnut Liqueur, Vanilla Ice Cream <i>(v, g)</i>	16
Four Course Tasting Menu - Chef's Selection Share Plates <i>(min 2 persons)</i>	70pp

(v) vegetarian, (g) gluten free, (d) dairy free