

All day

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

After 4pm

Focaccia, Cultured Butter (v)	7
Freshly Shucked Oyster, Kombu Mignonette Pearls (g, d)	5
Pork Crackling, Chili, Lime (g, d)	8
Corn Ribs, Peanut, Chili (v, g, d)	15
Croquettes - Goat's Cheese, Apricot Chamoy (v)	16
Baked Brie, Currant, Pecan, Champagne Honey (v, g)	18
Hand Cut Potato Chips, Aioli (v, g)	10
Beef Tartare, Avocado Cream, Morita, Chayote (g, d)	18
Chorizo, Sweet Peppers, Salsa Verde (g, d)	17
Roasted Broccoli, Cashew Cream, Grapes (v, g, d)	15
Smoked Salmon, BBQ Beetroot, Crème Fraiche, Watercress (g, d)	19
Eggplant, Black Garlic Romesco, Savoury Granola (v, d)	17
Sweet Potato Mosaic, Black Walnut, Crème Fraiche, Kale, Wild Rice (v, g)	17
Smoked Chicken Salad, Radicchio, Apple, Celery (g, d)	14
Ricotta Gnocchi, Mushroom, Macadamia Pesto (v)	28
Confit Duck Leg, Duck Sausage, Quinoa, Kumquat (g, d)	31
Roasted Half Chicken, Carrot, Agrodolce (g, d)	32
Southern Ranges Porterhouse, Onion, Almond Chimichurri (g, d)	46
Panna Cotta - White Chocolate, Buttermilk, Pineapple, Strawberry (v, g)	12
Cheesecake - Orange, Cocoa, Almond, Rhubarb (v, g)	13
Affogato - Coffee, Hazelnut Liqueur, Vanilla Ice Cream (v, g)	15
Four Course Tasting Menu - Chef's Selection Share Plates (min 2 persons)	70pp

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