

A LA CARTE MENU

Snacks

Olives • Warm Sicilian Green Olives, Rosemary.....	9
Pretzel • House Baked Soft Pretzel, House Smoked Butter, Charcoal Salt, Puffed Buckwheat.....	12.5
Housemade Bread • House Smoked Butter, Maldon Salt	8.5
French Onion Dip • Olive Oil Chips, Salmon Roe	22
Scallop • Seared Hikkido Scallop, Paris Mash, Housemade Prosciutto XO, E'Shallot Potato Crisps	15ea
Taco • Fried Taco Shell, Ceviche Bluefin Tuna, Coconut, Chilli Oil, Whipped Avocado, Finger Lime	10ea
Kangaroo Prosciutto • Toasted Baguette, Housemade Prosciutto, Native Plum, Goat's Curd	13ea
Custard Tart • Camembert Cheese Custard, Confit Leeks, Cherry Vinegar Caramel	9ea
Prawn Dog • Corn Dog Battered Prawn Sausage, Togarashi Ketchup, American Mustard.....	14

Charcuterie

Bresaola • Mb 9+ Wagyu 50g.....	31
Prosciutto • San Daniele 50 g	28
Jamon Serrano • 50 g.....	29
Comte • (18 th Month Aged Gruyere) Spanish Imported Quince Paste, Homemade Rosemary Lavosh	27
Ash Brie • (Wombye Australian Brie) Spanish Imported Quince Paste, Homemade Rosemary Lavosh	24

Small

King Prawn Sandwich • Panko-Crumbed King Prawn, Soy Sesame Cabbage, Tartare Sauce, Preserved Lemon, Soft Bread	25
Baby Octopus • Charred Baby Octopus, Carrot Purée, Radicchio, Toasted Macadamia, Lardo	26
Korean Fried 5+ Wagyu • Twice Cooked Crispy Beef intercostal, Yuzu Mayo, Sesame Cabbage Slaw	30
Wonton Tortellini • Green Pea & Lemon Zest Ricotta, Anchovy Cream Sauce, Crispy Chilli Oil	28
Zucchini Flower • Filled Sticky Lamb Shoulder and Labneh, Mint Salsa Verde Dipping Sauce	24
Porchetta • Homemade 3-hour Slow-Roasted Pork Belly with Herbs and Spices	20
Spring Rolls • White Pork Ragu Filling, Salsa Verde Mayo	22

Large

Duck Pie • Confit Duck Maryland, Porcini Sauce, Sour Cream Puff Pastry, Red Wine Duck Bone Jus	53
Market Fish • Jervis Bay Mussels, Saffron, Lemon Myrtle Coconut Sauce, Wilted Silverbeet	40
Gnocchi • Dashi & Finger Lime Butter Sauce, Asparagus, Karkala Green, Tuna Tataki, Ume Plum Sesame	47
Pork Neck • 24hr Brined Otway Free Range Pork, Charred Confit Leek, Smoked Fetta, Apple Jus Sauce	43
Steak • Hibachi Grilled Market Steak, Green Peppercorn Sauce	MP

Sides

Brussel Sprouts • Woodchip Smoked Fetta, Toasted Hazelnuts, Roasted Grapes	15
Potatoes • Triple Cooked Fried Desiree Potatoes, Crème Fraîche, Grated Bottarga	16
Caesar Salad • Gem Lettuce, Toasted Panko, Crispy Pancetta, Cured Egg Yolk, Parmesan Cheese	18
Hot Chips • Skin On French Fries, Tōgarashi Mayo	14