



## TO START

House baked focaccia w/ cultured butter (v)	\$5.50pp	Bone marrow crumpet, pulled beef cheek, garlic emulsion	\$9.00
Grilled flatbread, house dips (v)	\$15.00	Warm herbed marinated Alto olives (df, gf, v)	\$9.50
Charcuterie, locally cured meats, rillete, pickles, condiments, toast (df)	\$29.00		

## SMALL PLATES

Warm beetroot melange with port-sherry reduction (v, gf)	\$18.00
King prawns with native spices, salsa verde (gf, df)	\$28.00
Crispy fried quail, five spice salt, pickled cucumber, lime (gf, df)	\$20.00
Local lemon pepper whole baby squid with yuzu mayo (gf, df)	\$24.00
Beef carpaccio, lemon gum oil, native spices, pickled cherries (gf)	\$22.00

## LARGE PLATES

Chef's seafood dish of the day	MP
Crumbed moisture infused pork cutlet, with apple, cider jus (gf)	\$31.00
Pan fried ricotta gnocchi, mushroom puree, local mushrooms, parsley (v)	\$29.00
Moroccan lamb rump with Israeli couscous, mint salsa verde	\$35.00
Hay infused chicken with corn puree, Pedro Ximenez reduction (gf)	\$38.00

## GRILL

Grass fed 350g on-the-bone Rib Eye	\$40.00
400g grass fed Wagyu rump - marble score 5	\$42.00
220g Eye fillet, grass fed	\$47.00
Sauces – Port Thyme Jus/ Wild Mushroom/ Pink Pepper Jus (gf, df)	

## SIDES TO ACCOMPANY

Farm leaves, no waste croutons, buttermilk dressing (v, gf option)	\$8.00
Salt & vinegar hand cut chips w/ aioli (gf, df, v)	\$8.50
Roast pumpkin, caramelised yoghurt, soy pepitas (gf, v)	\$9.00
Mini Hasselback's, sour cream, soft herbs (gf, v)	\$10.50
Charred greens, local olive oil, preserved lemon (gf, df, v)	\$8.00

## TO FINISH

Warm sticky date pudding, caramel, brown butter gelato	\$16.00
Crème Brûlée, berries, biscotti (gf)	\$16.00
Valrhona Chocolate Cheesecake Mousse, whipped mascarpone, hazelnut crumb	\$16.00
Affogato, Espresso, vanilla bean gelato, Frangelico	\$19.00

## AUSTRALIAN & INTERNATIONAL ARTISAN CHEESES & CONDIMENTS

Choose from today's selection, served with house preserves and accompaniments.

1 person \$22.00 | 2 people \$36.00

(v) Vegetarian (gf) Gluten Free (df) Dairy Free | Please advise your server of any special dietary requirements  
15% Public Holiday Surcharge | One Bill per table - No BYO