

12pm - 3pm



6pm - 10pm

CHARCUTERIE

Duck Terrine.....14

Chicken Parfait.....10

Wagyu bresaola.....14

Guanciale.....12

Morcon.....13

Coppa.....12

All.....25

VEGETABLES

BBQ asparagus & cashew nut 'aioli'.....14

Sprouting broccoli, ricotta, lemon & chilli.....12

Grilled baby cos, peas & bacon.....11

Braised carrots & baby globe artichokes.....13

Roasted beets, macadamia & honey.....14

Hand cut fries & aioli.....10

SMALL PLATES

Ham & cheese croquettes (4).....12

Burrata & green gazpacho.....15

Pickled local sardines & grilled bread.....16

Taramasalata, finger lime & potato crisps.....12

Mussels, nduja & lemon.....16

Lamb ribs & mint yoghurt.....15/25

LARGE PLATES from the wood grill

BBQ Milawa chook, garlic & fresh corn polenta
Half.....25
Whole.....45

Rosedale Ruby Rump Steak (250gm).....25

Cape Grim Hanger Steak (220gm).....32
horseradish mustard & beef crackers

Pork scotch & picked baby cabbage.....26

Lamb shoulder (2ppl) saltbush & river mint...48

\$55

8 dishes to share

3 Small / 2 Large / 1 Vegetable / 2 Dessert

TUESDAY

Locals Night

6 dish's

\$35pp



WEDNESDAY

Paddock to Plate

Steak

\$15

THURSDAY

Bottomless Mussels \$20