

DINNER

GRAZE

OYSTERS

Natural (gf/df)

Fennel & Yuzu (gf/df)

Chilli Jam & Seafood Nahm Jim (gf/df)

\$4.50 / 6 for \$22 / 12 for \$39

WILD MUSHROOM CROQUETTE

Mushroom Ketchup

\$3.5 / 3 for \$10

MIXED OLIVES

House Marinated Mt Zero Mixed Olives

\$8

EGGPLANT POPCORN

Ginger, Soy & Miso Sauce (vg)

\$10

SCHOOL PRAWNS

Tom Yum Mayo

\$12

ROASTED CARROT

Sweet & Sour Pumpkin, Labneh & Dukkah (vgo/gf)

\$14

LAMB SPARE RIBS

Capsicum Salmorejo, Kipfler Potato & Green Mojo (gf / df)

\$17

CALAMARI

White Fungus, Celery, Black Garlic & Salted Yolk (df/gf)

\$22

CURED OCEAN TROUT

Kohlrabi, Green Chilli Salsa, Avocado, Smoked Coconut Sorbet & Squid Ink Crackers (gf)

\$24

GORGE

SPINACH

Chickpeas, Black Bean & Mushroom, Tofu & Seaweed (vg/gf)

\$17

TRIO OF BEANS

Massaman, Taro, Jerusalem Artichoke, Pickles, Peanuts (vg/gf)

\$19

SPATCHCOCK

Braised Brussel Sprout, Bacon & Grilled Leek (gf)

\$28

PORK BELLY

Pedro Ximenez, Mustard, Sour Cabbage, Quinoa Crisps, Celeriac Puree (gf)

\$33

OX CHEEK

Parsnip Puree, Braised Onion & Horseradish (gf)

\$38

SIDES

Fries & Truffle Mayo (vgo/gf)

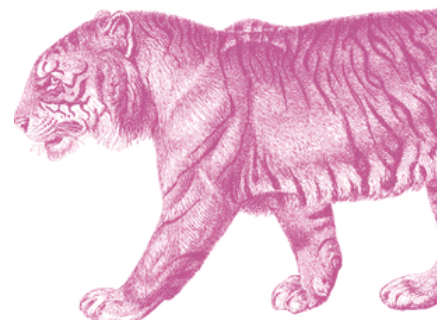
\$10

Baked Sweet Potato, Caramelised Goat's Curd, Black Currants & Walnut (vgo/gf)

\$10

Beetroot Salad, Almond & Rice Curd, Pickled Shallot & Red Wine reduction (vg/gf)

\$13



(vg) - Vegan

(vgo) - Vegan Option

(gf) - Gluten Free

(df) - Dairy Free