



# Pastorale

BY MECCANICO

<i>Pastorale bread, caramelised butter</i>	8
<i>Pig's head terrine, Roman mustard, pickled fennel</i>	18
<i>Chicken liver parfait, Pedro Ximenez soaked raisins, Russian bread</i>	22
<i>Cured kingfish, golden beets, wattleseed, verjuice butter</i>	24
<i>Burnt cos, house buttermilk, bottarga</i>	14
<i>Peas, jamon, pecorino, crispy saltbush</i>	16
<i>Roasted leeks, wood smoked cream, hazelnut</i>	16
<i>Mitta mushrooms, handmade pappardelle, truffle foam</i>	28
<i>Charred kingprawns, saffron bomba, chorizo pangratato, peas, fino</i>	32
<i>Charcoal roasted quail, chickpeas, cavalo nero, fermented fig</i>	38
<i>Wagga free range Berkshire pork cutlet, cider braised fennel, crackle</i>	39
<i>Riverina lamb shoulder, wilted greens, garlic, pine nuts</i>	36
<i>Riverina black angus sirloin MS2+ charcoal roasted calcots, romesco</i>	48
<i>Market fish</i>	MP
<i>Whole fish cooked over coals, extra virgin olive oil, pimenton (serves 1-2)</i>	
<i>28 day dry aged Rib eye pasture fed 800g, chianti butter (serves 2)</i>	120
<i>Bitter orange parfait, milk crumbs, gin marmalade, meringue</i>	16
<i>Basque cheesecake</i>	14
<i>Spent coffee ground panna cotta, potato cream, miso ice cream, sticky PX</i>	16
<i>Chef's selection of three cheeses, condiments &amp; bread</i>	32