



coriole olives + mordrelle olives, aleppo pepper, orange, thyme	12
confit garlic focaccia, house made cultured green olive butter	16
chip shop potato cakes, yarra valley salmon roe, crème fraîche, chives	26
sardine finger, whipped murray valley cod roe, dill	12 ea
shark bay scallop + leek pie	19
smoked white zucchini, black garlic purée, stracciatella, mint, lemon oil	24
house made sausage roll, beerenberg tomato sauce (5pc)	25
roast cauliflower, smoked romesco, charcoal chimichurri	29
chicken liver parfait, port jelly, pickles, croutons	24
salad of grilled asparagus, goats feta, baby spinach, frisée, candied walnuts, croutons, cab merlot vinaigrette	26
mountain pepper spiced salmon pastrami, chive cream cheese, rye crisps	26
pork to share - confit belly, honey + miso glazed pork cutlet, house made sausage	69
pressed lamb blade, smoked eggplant purée, salad of charred radicchio, mint, toasted hazelnut, currants	42
half roast chicken, red wine, kaiserfleisch, mushroom, herb mash	45
300gm o'connor premium scotch fillet score 3+, house condiments	64
hand cut chips, house made chicken salt, lemon + roast garlic aioli	18
rosemary duck fat potatoes	18
chocolate fondant, cherry gel, pistachio ice cream	20
aniseed myrtle crème caramel, macadamia tuile	20
cheese selection, house made membrillo, honeycomb, barossa bark	36
chefs selection, min 2 people	85pp



please let us know if you have any dietary requirements