

SHARING

-   **Marinated olives** with chilli, garlic & rosemary \$15
- Squid ink arancini** with native pepper berry aioli and shaved pecorino \$15
- Cheese and garlic cob loaf** with mozzarella, garlic, aged parmesan and cheddar \$15
- Emu polpette** in slow-cooked tomato sugo, served with grilled crostini \$15
-   **Wild mushroom pâté** with Davidson plum and crisp witlof \$15

APPETIZER

-  **Cauliflower velouté** rivermint infused, Maffra cheddar, thyme oil and grilled sourdough \$18
- Open prawn ravioli** with garlic butter, sautéed warrigal greens and lemon zest \$22
-  **Slow cooked pork belly** with muntries agrodolce \$18
- Bushland plate** wattle seed hummus, prosciutto, olives, roasted carrots and fried flatbread \$18

PAN AND OVEN

-  **Chicken Cacciatore** in bush tomato ragu, olives, lemon myrtle oil, caperberries and potatoes \$29
-   **Soft Polenta and wild mushrooms** in wattleseed butter with Willow Grove blue cheese \$27
-  **Spaghetti with aged parmesan**, fire-blistered tomatoes, warrigal greens and coastal samphire \$26
-  **Kangaroo osso buco** braised in rich soffrito sauce, charred padron peppers, garlic potato mash \$32
- Sourdough classic club** pulled chicken, crispy bacon, fried egg, lettuce, mayo with chips \$27
- Aussie beef burger** with cheese, lettuce, fried egg, beetroot, caramelised onions and chips \$29
-  **Crispy-skinned salmon** with slow-cooked baby tomatoes, olives, capers, anchovies \$32
- Slow-braised lamb shoulder ragù** with hand-rolled potato gnocchi, lemon-parsley gremolata and shaved pecorino \$32

FROM THE GRILL

- 300g OP Rib eye, Lockyer Valley Queensland** wild mushroom \$49
- 250g Wagyu beef rump, Oakey Queensland** dutch carrots \$48
- 300g Moreton Bay bugs, Queensland** lemon myrtle butter, grilled sourdough \$59

SELECT 1 SAUCE: Gremolata, Dianne sauce, Aioli, Garlic butter

SIDES

- Thick cut chips** with tomato sauce \$14
-  **Sea asparagus and watercress salad** with lemon myrtle vinaigrette \$14
-  **Potato mash** with garlic rosemary butter \$14
- Classic polenta chips** with lemon myrtle aioli \$14
-  **Steamed green beans** with garlic, olive oil, and toasted macadamias \$14
-  **Roast baby carrots** with salsa verde \$14