

MENU

mount zero olives, lemon, thyme (gf, v)		10
freshly shucked oyster, natural or preserved lemon mignonette (a) (gf)		6ea
barley crumpet, rainbow trout, crème fraiche, chives (a) (vo)		14ea
slow braised beef cheek & house pickles on toast		9ea
roo tartare, eggplant, dukkha, fermented chilli (gf)		15
john dory ceviche, gribiche, burnt onion, verjus (a) (gfo)		22
cloth aged wagyu salami, pickles, sourdough (gfo)		20
endive, walnut, pear, celery, pancetta (gf, vo)		24
roast sweet potato, crème fraiche, dukkha (gf, vo)		14
artichoke & fontina risotto, speck, cress (gf, vo)		36
confit duck, french lentils, chorizo (gf)		49
stockyard sirloin, gratin, shallot & caper salad (gf)		80
chermoula spiced barramundi, fennel, green olive (a) (gf)		46
selection of cheese & house accompaniments	2/3	20/30
crème caramel, candied persimmon (gf)		16
pineapple tarte tartin, vanilla cream (allow 15 mins)		18

*gf = gluten free vo = vegan optional
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