



Canapés

- Wayward olives 5,5
- Saltbush focaccia, compound butter 6
- Fried duck rilette, davidson plum (2) 8

Entrées

- Lamb shoulder croquettes, fondue cheese, tomato chutney (3) 22
- Fried gnocchi, sage butter, fried basil 14
- Pork skewer, chilli jam, cucumber 13
- Woodfired empanadas, chorizo, mushroom, avocado purée (2) 20

Mains

- BBQ ribeye, mushrooms, red wine jus, whipped bone marrow 42
- Pork neck, apple cider jus, charred radicchio 42
- Chicken maryland, fire-roasted peas 38
- Eggplant cotoletta, tomato, goats cheese, pesto 34

Sides

- Snake beans, black bean purée, chimichurri 14
- Fire roasted figs, warrigal greens, lardo 13

Desserts

- Chocolate & wattleseed marquise, plum sorbet, sesame tuile 20
- Rum baba, mandarins, whipped mascarpone 19

Chef's selection 85pp // Wine pairing 55pp