

TO SHARE —

GRAZING BOARD, SLICED MEATS, CHEESE, PICKLES, FOCACCIA	44
SMOKED PUMPKIN DIP, PEPITAS, FETA, HOUSEMADE CIABATTA	16

SMALLER PLATES —

WOODFIRED EMPANADAS, CHORIZO, MUSHROOM, BONE MARROW AIOLI (2)	20
BAKED GNOCCHI, NAPOLI, FIOR DI LATTE, SALTBUSH PANGRATATTO	14
SMOKED PEA TART, PROSCIUTTO, BRIE	13
BBQ CHICKEN SKEWER, CAULIFLOWER PURÉE, OLIVE CRUM	12
PORK BELLY, BURNT APPLE PURÉE, FENNEL	16

LARGER PLATES —

BBQ RIB EYE, MUSHROOMS, FERMENTED TOMATO BUTTER	42
CHICKEN MARYLAND, FIRE ROASTED PEAS, BUTTERMILK	38
PORK CUTLET, VELOUTE, CHARRED WARRIGAL GREENS	40
LIONS MANE COTOLETTA, SALSA VERDE, PICKLE SALAD	34

PIZZA —

MARGHERITA, NAPOLI, FIOR DI LATTE, BASIL - 25	
BEEF SHORT RIB, CHIMICHURRI, SMOKED SCAMORZA - 28	
MUSHROOMS, PUMPKIN, CHARRED KALE, GOATS FETA - 26	
CHORIZO, WARRIGAL GREENS, FERMENTED PEPPERS, FIOR DI LATTE - 27	

GLUTEN FREE BASE + 5

SIDES —

HAND CUT CHIPS, WATTLESEED AIOLI - 12	
FIRE ROASTED FIGS, WARRIGAL GREENS, POMEGRANATE, LARDO - 13	
SMOKED CAULIFLOWER, PINE NUTS, AGRODOLCE, BASIL - 14	

AFTER —

RUM BABA, WHIPPED MASCARPONE, MANDARIN - 19	
DARK CHOCOLATE, FIG, PISTACHIO, CARAMELISED YOGHURT - 18	

CHEF'S SELECTIONS
 GRAZING 69pp // EXPERIENCE 85pp