

ENTRÉES TO SHARE

Betroot Hummus \$14

served with garlic chips, dill labna & puffed chickpeas
+ tigelle bread \$4

Crab Sandwich \$15 each

pickled onions & tartare sauce on brioche slider

Goats cheese souffle \$20

served with peas, radish & vincotto with beetroot hummus

Tartare \$17

Hand cut tartare seasoned with pickles, mustard & egg yolk,
served with tigelle.

Crispy whitebait \$21

served with house tartare sauce

Gnocco Fritto & bacalao \$20

Fried bread puff with whipped salted cod

Smahed Kipfler Potatoes \$12

with honey & whipped fetta

Charcuterie board \$12

selection of cured meats, condiments & breads

Cheese board

served with condiments & breads
\$11 per cheese

MAINS TO SHARE

Crispy skin Atlantic salmon \$33

served with beurre noisette, gnocchi & sugar snap

Chicken Kiev \$30

Pan fried with mustard & creamy spinach

Duck \$33

Confit duck Maryland with celeriac & cabbage remoulade & salsa verde

Steak \$38

Jacks Creek 130 day grain fed Black
Angus MB3+ Grilled sirloin with clarified butter,
served with house fries, salsa verde & jus.
(add your sides)

Caramelised Sugar Loaf Cabbage \$25

served with celeriac remoulade, pistachio crumb & agrodolce chili

SIDES

Chips \$9

House made hand cut chips with confit garlic mayo.

Charred Broccolini \$9

with bacon lardons & confit garlic mayo.

Baby Lettuce \$9

with caesar dressing & pistachio crumb.

Cold patatas bravas \$9

served with tzatziki