



ENTRÉES

Dip

Cannellini & roasted garlic dip, fresh chilli & crispy sage
served with house tigelle bread.

\$19

Baby Octopus and Chorizo Croquetas

served with smoked pimento mayonnaise & queso curado.

\$20 (4)

Manchego & Parmesan Souffle

with prawn bisque & chives.

\$29

Calamari

Fried baby squid with aioli

\$25

Baked Scallops

Persillade bread crumb with lemon vinaigrette & cress

\$32

Roast Bone Marrow

Served with truffle oil, house pickles & warm sourdough

\$21

Tartare

Hand cut tartare seasoned with pickles, mustard & egg yolk,
served with house tigelle bread & garlic chips.

\$25

Seared Lamb Ribs

Pink pepper yoghurt & mint gelatine.

\$25

Charcuterie board

Selection of cured meats, condiments & breads

\$15 per meat

Cheese board

Served with condiments & breads

\$15 per cheese

MAINS

Pumpkin & Sage Ravioli

amaretti crumb & shaved parmesan

\$32

Chilli Crab Tagliatelle

spicy prawn bisque, gremolata & breadcrumb

\$39

Tasmanian Salmon Darne

saffron, caviar & mustard beurre blanc
with crispy leek

\$40

Duck Maryland

caramelised cauliflower puree, spicy cauliflower
& red wine duck jus

\$39

Steak

Jacks Creek 130 day grain fed Black Angus
MB3+ Grilled sirloin with clarified butter,
mashed potato & beef demi glace.
(add your sides)

\$39.5

SIDES

Chips

house hand cut chips with roast garlic mayo

\$13

Fried Brussel Sprouts

with tocinos & mayonnaise

\$14

Iceberg Wedge

with balsamic dressing

\$12

Crispy Chat Potatoes

parmesan, smoked honey & goats curd

\$13

DESSERTS

Banana Foster Crepes

brown sugar, caramelised banana & chantilly

\$17

Dark Chocolate Fondant

served with pistachio ice-cream

\$18

Bread & Butter Pudding

fig & almond, served with creme anglaise

\$18