

SMALL BITES MARINATED OLIVES (VG, GF)......12 NEW YORK RYE (V)......8 Cultured butter, balsamic, olive oil SUNDRIED TOMATO ARANCINI (V)......15 SALT & PEPPER CALAMARI (DF)......18 Szechuan pepper, aioli FRIED CHICKEN......25 Blue cheese Espelette dressing LOCALLY SOURCED.......36 CHARCUTERIE & CHEESE BOARD (GFO) A daily assortment of cured meats, marinated olives and cheeses with breads and condiments MEAT WATTLESEED POACHED DUCK (GF)......42 Tempranillo jus, charred asparagus, orange gel ANGUS BEEF BURGER......26 Brioche bun, smoked bacon, garlic aioli, lettuce, 250G ANGUS BEEF SIRLOIN (GF).......39 Pomme puree, red wine jus

STRACCIATELLA &
BUTTERNUT PUMPKIN SOUP (V, GFO)15 Grilled sourdough
KINGFISH CRUDO (<i>GF</i>)
FISH
SAKE AND MISO CURED TASMANIAN SALMON (GF)
BEER BATTERED FLATHEAD26 Chips, tartare sauce
SLOW BRAISED OCTOPUS (DF, GFO)32 Romesco, compressed cucumber, pickles
PASTA & RISOTTO PORCINI MUSHROOM RISOTTO (V, GF)

ENTREES

DESSERTS

CHARGRILLED SPATCHCOCK (GF)......34

potatoes

Aji verde, corn, peperonata

CLASSIC VANILLA CRÈME18 BRÛLÉE (V)
HOUSE MADE STICKY DATE (V)18
PUDDING
Brandy butterscotch sauce, French vanilla ice cream
DORSETT CHURROS (V)28
Rich chocolate sauce, French vanilla icecream

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CRISPY FRIES (V)14
POMME PUREE (<i>V</i> , <i>GF</i>)12
CHARRED SEASONAL BABY14 VEGETABLES (VG, GF, DF)

SIDES