

Menu

Marinated Mount zero olives 8

Sourdough, cultured butter 6ea

Roasted spiced cashews 9

Anchovy, crostini, herb butter 9each

Noix de Jambon, guindilla peppers 24

Confit leeks, smoked goats curd, hazelnuts, burnt onion oil 19

Scallops, cauliflower, grapefruit, sesame 24

Ocean trout tartare, sobrasada, toasted brioche 22

Smoked barramundi, chickpeas, mussels, vadouvan sauce 36

Cauliflower risotto, almonds, parmesan butter 34

Western plains pork belly, black cabbage, fennel jam, anchovy jus 36

O'Connor grass fed rump cap, black garlic butter, confit onions 45

Roast potatoes, nduja butter 12

Mixed leaf salad, mustard vinaigrette 12

Caramel parfait, dark chocolate mousse, peanuts, blackberries 14

Saffron and vanilla ice cream, summer berries, lovage granita 13

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Cheese selection 40gm each

*served with semolina crackers & fig ginger jam*

Comte aged 36 months 14

Long Paddock Bluestone, organic cows milk 14

Will Studd Brillat Savarin 14