

# MENU

Sourdough, labneh, honey, pistachio, za'atar 17

Warm marinated olives with pimento 14

Goat cheese croquettes, fig, honey 26

Cheesy garlic bread, caramelized onion jam 16

Duck liver mousse, fig jam & grape on sourdough toasts 26

Antipasti, cured meat, cheese, condiments, crackers 28

Beef tartare, egg yolk, tortillas chips 29

Truffle potato croquettes, mushroom, parmesan, aioli 22

Sichuan pepper calamari, wasabi aioli, lemon 25

Garlic prawns, chilli, miso butter, sesame, lemon 28

Jervois buttermilk fried chicken, maple chilli butter, goddess 26

Chicken Bao bun, lettuce, sour cream, gochujang, sesame 20/30

Snapper Taco, avocado salsa, goddess, za'atar, aioli 24/36

Slow braised wagyu brisket sliders, brioche buns, pickle 22/33

Ricotta gnudi pasta, spinach, parmesan, herb butter, pinenut 39

Braised rolled Lamb breast, mushroom duxelles, caper tomato sauce 45

Slow braised wagyu beef brisket, zucchini, harissa 42

Confit duck leg a la cacciatore, tomato & mushroom ragu 38

(all mains served with potato dauphinoise)

Peri Peri Chunky Chips & Aioli 15

Truffle shoestring fries, parmesan & aioli 15.5

Broccolini stems, labneh, chopped almond & feta 18

Rolled eggplant with ricotta, basil, parmesan, tomato jam 22



## DESSERT

Sticky date pudding, caramel sauce, homemade ice cream 17

Cinnamon churros, chocolate sauce 15

Ice cream sundae 14

Affogato with espresso & homemade ice cream 13.5

+ Frangelico 8

Three cheese selection, condiments, crackers, sourdough 36

Salted Caramel Martini 25

Espresso Martini 25

Money Shot, limoncello, liquor 43, baileys 15

Gluten free available on request

Some dishes are exempt from any discounted deals

15% Public Holiday Surcharge