



ALL DAY MENU

A Selection of Plates Designed for Sharing
The Love of Great Food



BITES

House Baked Focaccia (vg, df) olive oil, balsamic (add dukkha +2)	11
Arthur's Grove Farm Olives (vg, gfo, df) marinated with citrus, herbs & garlic, crostini	10
Spiced Nut Mix (vg, gf, df) toasted nuts, kitchen spice blend	9
Cheese Plate 1, 2, or 3 pieces 16/28/40 havarti, blue cheese, suzette, nuts, compote	
Cured Meat Plate 1, 2 or 3 pieces 16/28/40 mortadella/salami/prosciutto, pickles, crostini	
Seafood Escabeche (gfo, df) (Aust Caught) seasonal preserved seafood, crostini	14
Pickled Vegetables (vg, gfo, df) seasonal pickles & preserves, crostini	10
Kitchen Dip & Crostini (v, gfo, dfo) seasonal dip, crostini	12
Chicken Liver Pâté (gfo) caramelized onions, crostini	14
Trio Plate - Chef's Choice (vgo, gfo) A curated daily selection from our kitchen	19

FROM THE GARDEN

Poached Pear Salad (v, gf) cambray blue cheese, walnuts, radicchio leaves, dukkha	24
Charred Broccoli (v, gf) dukkha, almonds, feta, smoked paprika oil	21
Mushroom-Glazed Roasted Eggplant (vg, gf) macadamias	28

FROM THE SEA

Market Fish of the Day (gfo, dfo) (Aust Caught) eggplant caponata, rucola & pickled kohlrabi salad, focaccia	48
Charred WA Octopus (gf) (Aust Caught) wasabi puree, smoked oil, crisp capers	36
Salt & Pepper Squid (gfo, dfo) (Aust Caught) aioli, lime	19
Seafood Chowder (Aust Caught) mussels, swordfish, octopus, house focaccia	25

BOARDS

Chef's Grazing (gfo) cured meats, cheese, olives, dips, pickles, nuts & cured bites, focaccia	68
Cheese Mezze (v, gfo) 2 x local cheese, olives, nuts, charred vegetables, croquettes, dips, pickles & focaccia	59

BAR FAVOURITES

Hand Cut Wedges (vg) tomato sauce (aioli +1.5)	13
Baked Camembert (v, gfo) honey, garlic, thyme, sourdough	24
Cheesy Quinoa Croquettes (v) served with tzatziki and fresh crunchy salad	18
Beef, Bacon & Leek Quesadilla cheddar cheese, Russian dressing, chipotle	24
Loaded Wedges (vo) broccoli, chorizo, cheddar & chipotle sauce, parmesan	21
Chicken 'Al Disco' (gfo, dfo) Boneless Maryland, white wine sauce, chorizo, focaccia	28

FROM THE PADDOCK

Ribeye Steak (gf, dfo) 300g Ribeye steak, charred-braised cabbage, jus and miso brown butter	60
Beef Cheek & Macadamia slow cooked beef, macadamia, bacon, radish, mojo verde	38
Marigold Farm Lamb of the Day (gf) carrot puree, almonds, pickled mushrooms, jus	45

SIDES

Sofrito Rice 8 Extra Focaccia 5
Extra Paratha 5 Sauteed Asian Greens 14

LET OUR CHEF FEED YOU- \$120 - for 2 people

Chef's Shared Feast - Can't decide?

Let our chef send out a curated selection. 3 share plates and a Main

While we make every effort to ensure your dietary requirements are catered for, all of our food is prepared in a kitchen where nuts, gluten and other known allergens may be present, we cannot 100% guarantee cross contamination of foods & will not be held.

A 15% surcharge applies on Public Holidays. 1% card fee on EFTPOS, Visa & Mastercard; 2.75% on Amex.