



'feed me' 3 course \$55

'feed me' 5 course \$80

wine match 3 course \$24 / 5 course \$42

our focaccia, native pepper berry butter 8

estate marinated olives 9

smoked lamb ribs, wattle seed bbq, cocoa nib (1) 5

smoky bay oyster, smoked mignonette (1) 5

hand cut chips, salt bush salt 10

white bean + truffle, radish, lavoche 14

ora king salmon, clams, dill, pickles 23

chicken liver parfait, stout, smoked wattle seed crisp 18

house chilli bresaola, rhubarb, eucalyptus 18

wise tasting plate (*shared between 2*) 40

golden beets, goats chèvre, apricot marmalade, oregano 14

charred broccoli, dashi yoghurt, bottarga, chervil 12

charred sweetcorn cob, turkish chilli, chipotle butter 12

kitchen garden leaves + house dressing 10

ricotta gnudi dumpling, oaxaca, endive, smoked hazelnut 32

cuttlefish, toasted seaweed tagliatelle, malt, chewy tomato 36

smoked quail, beetroot vinegar, shiitake, house mustard 36

pink snapper, borlotti bean, smoked pancetta, silverbeet 43

100g smoked beef brisket | rangers valley | 22

200g beef rump cap | rangers valley | 42

300g black angus striploin | jack's creek +5 score 150 day grain fed | 55

1kg beef rib eye | esperance grain fed | 80

all served with smoked potato galette, café de paris butter