



estate olives (gf)	8
house baked focaccia, evoo (v)	6
<b>little / share</b>	
vine ripened tomato, stracciatella, charred capsicum vinaigrette (gf)	18
hummus, cauliflower, garlic, spring onion and chili oil (v)	18
chicken liver parfait, red wine currants (gfo)	20
pork rilette, apple and pear chutney, crostini (gfo)	20
ocean trout – vodka & fennel-cured, dill apple, cucumber, rye (gfo)	21
jamon and manchego croquettes, aioli (3)	21
burrata, savoury granola, nectarine, vincotto	21
octopus, potatoes, mandarin (gfo)	24
charcuterie, olives, crisp bread (gfo)	33
<b>pasta</b>	
pan-fried gnocchi, mushroom, pecorino, sage	36
white fish, mussel, prawn, pappardelle fennel pangrattato, tomato sugo	42
<b>main</b>	
confit duck, beets, cherry, hazelnut, smoked labneh (gf)	42
goldband snapper, pea, raisin, zucchini, pepitas (gf)	44
pork belly, onion purée, peaches, witlof, jus (gf)	42
beef rump, romesco, saltbush butter, charred onion, sugar loaf cabbage (gf)	50
<b>side</b>	
shoestring fries, salt bush	10
baby gem, anchovy aioli, pecorino	12
green beans, confit garlic, chilli, dukkha (v)	12
hand cut chips, saltbush	12