

BISTRO

South Australia Marinated Olives....\$7	Gilda.....\$6pp
Olasagasti Anchovies & Nardin Boquerones.....\$24	Humble Bakery Sourdough & CopperTree Farms Butter.....\$5pp
Soft Egg Yolk, Charcuterie Jam, Parmesan Custard.....\$12	Pork Sausage wrapped in Lemon Leaves <i>4pc</i>\$26
	Charcuterie Plate.....\$20pp

ENTRÉE

Seafood Ceviche, Grapes, Choko & Apple Vinegar.....\$28
Sardine Pâté, Fortified Wine Jelly, Crackers.....\$24
Grilled & Marinated Heirloom Squash, Nasturtium & Preserved Lemon Relish....\$20
Grass Fed Steak Tartare, 24 mth Parmigiano Reggiano, Gaufrette Potato Chips.....\$32
Baked Cheese Fondue, Meat & Pickles.....\$60

MAIN

Roasted Pumpkin, Mandarin & Goats Curd.....\$35
Fish Of The Day - see waiter.....\$MP
Pork Belly Chop, Black Garlic Glaze, Pickles, Mustard.....\$58
Roast Lamb, Smoked Eggplant, Mint & Anchovy Relish.....\$54

SIDES

Braised Beans, Cavolo Nero, Charcuterie XO, Smoked Labneh.....\$18
Kipfler Potatoes, Red & Green Mojo, Sheeps Milk Cheese.....\$18
Baby Gem Lettuce, Fermented Honey Vinaigrette.....\$16

DESSERT

Chocolate Mousse Cake, Bergamot Ganache, Figs.....\$24
Melon Sorbet's - Honeydew, Rockmelon, & Watermelon.....\$20
Neapoli-Tin.....\$20

BANQUET - \$85PP

Gilda - Olive, Lemon, Anchovy, Guindilla

Charcuterie Plate

Nardin White Anchovies

add *Steak Tartare, Parmigiano Reggiano, Gaufrette Potato Chips* +\$10pp

add *Pork Sausage wrapped in Lemon Leaves* +\$7pp

Grilled & Marinated Heirloom Squash, Nasturtium &

Preserved Lemon Relish

Roasted Pumpkin, Mandarin & Goats Curd

Braised Beans, Cavolo Nero, Charcuterie XO, Smoked Labneh

Pork Belly Chop, Black Garlic Glaze, Pickles, Mustard

Baby Gem Lettuce, Fermented Honey Vinaigrette

Dessert

Sunday Surcharge of 10% | Public Holiday Surcharge of 15% will be applied to final bill

Groups of 8 or more: a 10% service fee applied to final bill