

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	Charcuterie Plate.....\$20pp

ENTRÉE

Raw Kingfish, Roasted Poblano, Cucumber, Green Juice Dressing.....	\$28
Roasted Bone Marrow, Ruffle Farms Mushrooms, Confit Garlic.....	\$28
Mango, Prosciutto XO, Stracciatella.....	\$26
Grass Fed Steak Tartare, 24 mth Parmigiano Reggiano, Gaufrette Potato Chips.....	\$32

MAIN

Roast Carrot, Maple, Pecan, Carrot Nduja.....	\$34
Fish Of The Day - see waiter.....	\$MP
Roast Pork Neck, Blood Orange Glaze, Fennel, Mustard Leaves.....	\$48
Lamb Rack, Spring Greens, Mint Vinegar.....	\$56

SIDES

Butter Beans, Rocket Pesto, Labne.....	\$18
Kipfler Potatoes, Red & Green Mojo, Sheeps Milk Cheese.....	\$18
Iceberg Lettuce, Sunflower Seed, Herb Vinaigrette.....	\$16

THE DELI

PLATES

Gilda	\$6pp	Cheese Plate	\$22pp
S.A. Marinated Olives	\$7	Charcuterie Plate	\$20pp
Sourdough & C.T Butter	\$5pp	Cheese & Charcuterie Plate	\$24pp
Crisps & Ham	\$20		

TINNED FISH

Olasagasti Anchovies	\$20	Cambados Scallops	\$28
Nardin White Anchovies	\$28	Cambados Mussels	\$30
Nardin Smoked Anchovies	\$29	Cambados Razor Clam	\$35
La Belle Iloise Mackerel	\$28	Cambados Octopus	\$30
La Belle Iloise Sardines	\$28	Cambados Squid	\$32
Conservas Angelachu Anchovies	\$32		

CHARCUTERIE

Prosciutto di San Daniele	\$18	Pino's Mortadella	\$15
Lonza	\$16	Pino's Truffled Salami	\$18
LP's Saucisson Sec	\$15	Pino's Artisanal Sopressa	\$20
Wagyu Bresaola	\$30	Jamón Serrano Reserva	\$22
LP's Kangaroo Mortadella	\$18		

CHEESE

Brillat Savarin <i>Cows Milk, Soft, FRA</i>	\$18	Occelli di Castagno <i>Sheep & Cows Milk, Semi-Hard, ITA</i>	\$24
Saltbush Chevre <i>Goats Milk, Soft, AUS</i>	\$16	Chevrano <i>Goats Milk, Semi-Hard, NLD</i>	\$17
Gruyere <i>Cows Milk, Semi-Hard, CHE</i>	\$18	Oak Blue <i>Cows Milk, Soft, AUS</i>	\$17