

BISTRO

South Australia Marinated Olives....\$8	Gilda.....\$7pp
El Menú Anchovies & Nardin Boquerones.....\$24	Humble Bakery Sourdough & CopperTree Farms Butter.....\$5pp
Soft Egg Yolk, Charcuterie Jam, Parmesan Custard.....\$14	Charcuterie Plate.....\$22pp

ENTRÉE

Raw Fish, Heirloom Squash, Wattle Blossom Dressing.....	\$30
Ruffle Farm Mushroom Pâté, Fortified Wine Jelly, Fried Onion Crackers.....	\$26
Tomato & Sardine Salad, Smoked Fish Bone Vinegar, Oregano Oil.....	\$28
Grass Fed Steak Tartare, 24 mth Parmigiano Reggiano, Gaufrette Potato Chips.....	\$33

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.....	\$58

SIDES

Butter Beans, Rocket Pesto, Labne, Charcuterie XO.....	\$19
Kipfler Potatoes, Red & Green Mojo, Sheeps Milk Cheese.....	\$18
Iceberg Lettuce, Sunflower Seed, Herb Vinaigrette.....	\$16

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