

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
Sardine Pâté, Port Jelly, Crackers.....	\$26
Persimmon, Prosciutto, Stacciatella, Marigold Oil.....	\$28
Labneh, Everything Seasoning, Honeycomb, Crostini.....	\$25
Grass Fed Steak Tartare, 24 mth Parmigiano Reggiano, Gaufrette Potato Chips.....	\$33

MAIN

Beetroot, Marinated Plum, Pistachio, Roasted Barley Koji.....	\$35
Fish Of The Day - see waiter.....	\$MP
Roast Pork Neck, Blood Orange Glaze, Fennel, Mustard Leaves.....	\$48
Stuffed Lamb Belly, Braised Lentils, Pumpkin & Apricot Chutney.....	\$50

SIDES

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