

APPETISERS

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

ENTRÉE

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

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

BANQUET

Gilda - Olive, Lemon, Anchovy, Guindilla
Charcuterie Plate

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

Beetroot, Marinated Plum, Pistachio, Roasted Barley Koji
Persimmon, Prosciutto, Stracciatella, Marigold Oil
Braised Butter Beans, Labne, Charcuterie XO

Roast Pork Neck, Blood Orange Glaze, Fennel, Mustard Leaves

Iceberg Lettuce, Sunflower Seed, Herb Vinaigrette

Dessert

95pp