

## APPETISERS

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

## ENTRÉE

Sardine & Smoked Salmon Pâté, Fortified Wine Jelly, ..... Crackers	26
Prosciutto San Danielle, Persimmon, Vannella Stracciatella..... & Marigold Oil	28
Labneh Balls, Local Honeycomb, Crostini, Sesame Seed &..... Poppyseed Dressing	25
Grass Fed Steak Tartare, 24 mth Parmigiano Reggiano,..... Gaufrette Potato Chips	33

## MAIN

Roasted Beetroot, Marinated Plum, ..... Pistachio & Beetroot Purée, Roasted Barley Koji, Fennel Seeds	35
Roast Pork Neck Pastrami, Blood Orange & Black Garlic..... Glaze, Fennel Purée, Mustard Leaves	48
Stuffed Lamb Belly with Merguez Sausage, Braised Lentils..... Pumpkin & Apricot Chutney, Zhoug	50
Fish Of The Day - see waiter.....	MP

## SIDES

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