Joe's TAVERN

Bread & butter	6pp
Honey & sesame prawn toast	24pp
Duck liver parfait, port jelly	28
Persimmon & cucumbers dressed in nasturtium pesto, stracciatella	28
Salad of smoked guanciale, endive & green apple, mustard dressing	30
Crumbed fish cakes with tartare sauce, herb salad	36
Cold cut Wagyu roast beef, puntarelle & tonnato dressing	30
"Joe's 50/50 burger" Pattie of Sovereign lamb & pasture raised beef, Gruyere cheese, French dijon, caramelised onions on a Humble Bakery milk bun	38
Fricassée de champignons - Musset farms oyster mushrooms, polenta cake & fried egg	38
Confit de canard - Crispy duck leg with french lentils, radicchio & orange gastrique	48
Poisson du jour - Market fish with braised saffron rice	MP
Steak à la Diane - 300g O'Connor pasture fed Black Angus flank steak	75

Iceberg salad	16	Jacket potato	16
Fries	16	Onion rings	16

SWEETS

Mint choc chip ice cream sandwich	18
Knickerbocker glory	24
Chocolate banoffee pie	26

10% Sunday Surcharge applied to Final Bill. 15% applied on Public Holidays
Groups of 8 or more: 10% Service Fee applied to Final Bill