

# BISTRO

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## APPETISERS

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

## ENTRÉE

Sardine & Smoked Salmon Pâté, Fortified Wine Jelly, Crackers (M).....	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
Baby Potatoes, Red & Green Mojo, Sheeps Milk Cheese.....	18
Iceberg Lettuce, Sunflower Seed, Herb Vinaigrette.....	16