

Snacks

Smoked almonds ^{GF / V}	9
Warm marinated olives ^{GF / V}	9
Three cheese & spinach arancini / lemon / aioli ^V	12
Reserve Toastie Project (see board)	15
Parmigiana / buffalo mozzarella / eggplant tomato sugo / basil ^{GF / V}	18
Selection of salumi / house pickles / breads ^{GF*}	26
Gluten free bread	4

Sides

Honey roasted cauliflower / tahini / seeds ^{GF / V}	12
Hand cut chips / aioli ^{GF / V}	12
Green beans / confit shallots / fried onion ^{GF / V}	12

STEAK TO SHARE

600g Cape Grim Grass Fed Sirloin /
hand cut chips / green salad

69

From the Grill

Fish of the day / ginger roasted pumpkin butter sauce ^{GF}	33
Autumn salad / beetroot / kumera / carrot / labna / hazelnuts ^{GF / V}	26
Confit duck leg / mushroom ragu / speck poached egg ^{GF}	34
400g Cape Grim T-bone / potato puree / garlic / capers / burnt butter ^{GF}	36

Dessert

Apple tarte tatin / honeycomb / vanilla gelato	18
Baklava / pistachio gelato / cocoa nibs / chocolate sauce / strawberry	18
Cheese - selection of Australian & imported cheeses / jams / chutney / fruit / sourdough ^{GF*}	30

LET US FEED YOU

5 course chefs selection /
see back page

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