



marinated olives, chilli \$6 (g)

new norcia ciabatta, rosemary, garlic oil \$7

beer battered chips, parmesan & truffle oil \$10

hummus, feta, roasted peppers, bread \$12 (v)

arancini, mushroom, spinach, feta, truffle \$13

baked camembert goat cheese, honey, walnuts &  
crispy bread \$24

asparagus, cauliflower, sweet potato puree,  
almonds, aged balsamic \$11 (g/v)

grilled octopus, basil pistou, sundried  
tomatoes, pine nuts \$23 (g)

goat cheese gnocchi, mint parsley & pesto sauce,  
macadamia, beetroot \$17

wagyu rib fingers, kimchi, chilli \$17 (g)

panko crumbed whiting & prawn, spinach & daikon  
salad, spicy aioli dip \$25

pork belly, corn, peppers, honey tamarind \$21 (g)

cos lettuce, rocket, pumpkin seeds, rice puffs,  
pancetta, tomatoes, cucumber, avocado \$15 (g)

fettuccine, wild boar ragout \$20

grilled chicken thigh, chipotle tomato salsa,  
string cheese, kidney beans, mushroom \$19 (g)



duck leg confit, rice noodles, kasundi, ginger,  
cabbage \$32 (g)

slow roasted grass-fed beef oyster, black garlic  
mashed potato \$32 (g)

salt-bush lamb shoulder, carrot ginger puree,  
bok choy \$34 (g)

rankin cod, jerusalem artichoke, mushroom, snow  
peas, port soy sauce \$35 (g)

400g sirloin tasting board \$60 (g)

veal, grain fed (mb3), grass fed (mb2), wagyu  
(400 day grain fed pure bred mb9+)

please inform us if you have any allergy or food requirements



served with olives, new norcia ciabatta  
(or) gluten free crackers

prosciutto di parma \$12

finochietta salami \$12

piccante salami \$12

served with dried fruits & fig loaf  
(or) gluten free crackers

agour - sheep cheese aged 12 months \$12

comte - cow cheese aged 18 months \$12

garrotxa - goat cheese aged 3 months \$12

mahon - cow cheese aged 11 months \$12

brie - cow cheese, organic \$12

all 5 \$30



three chocolate brownie, blueberry sauce,  
vanilla ice cream \$15

banana cake, banana toffee,  
chocolate ice cream \$13

black sesame crème brulée, vanilla ice cream \$13

sorbet, seasonal fruits \$10 g/d

whisky chocolate truffle \$1/pce

limeburners honey whisky liqueur \$18

kavalan coffee liqueur \$21

royal tokaji \$14

de bortoli noble one \$18

seppelstfield grand muscat \$13

vasse felix cane cut \$12

chalmers chocolate port \$11

brown brothers tawny port \$15

galway pipe grand tawny port \$20