



OLIVES, PIPARRAS, CHILLI, CRISPY BREAD \$6 (GFO)

HOUSE BAKED FUSETTE, OLIVE OIL, BALSAMIC VINEGAR \$6

BEER BATTERED CHIPS, PARMESAN, TRUFFLE OIL \$11

GRILLED OCTOPUS, BASIL, OLIVE POWDER, TOMATO, PINE NUTS \$23 (GF)

WARM PUMPKIN SALAD, BULGARIAN FETA, PECAN NUTS, HONEY, SMOKED PAPRIKA \$15 (GF)

WAGYU RIB FINGERS, HOUSE MADE KIMCHI, CHILLI \$24 (GF)

PORK BELLY, CORN, PEPPERS, HONEY, TAMARIND \$21

LOCAL MUSHROOMS, SNOW PEAS, THAI BASIL, TOFU \$18 (GFO)

CHARGRILLED CARROTS, MACADAMIA PUREE, BUSH TOMATO POWDER \$16 (GF)

ROASTED CAULIFLOWER, TOMATO, CUMIN, FETA, CASHEW NUTS \$16 (GF)

PANKO CRUMBED WHITING, SPINACH & DAIKON SALAD, SPICY AIOLI \$25

ROASTED CABBAGE, CELERIAC, BULGARIAN SPICE \$20 (GF)

WAGIN DUCK LEG, SWEET POTATO, TUSCAN CABBAGE, CHESTNUT PUREE, PORT \$32 (GF)

WILD BOAR RAGOUT, FETTUCINE, PARMESAN \$29

MARKET FISH, PRAWNS, GALUSKA DUMPLINGS, BRUSSELS SPROUTS, BOAB FRUIT \$35

400G SIRLOIN TASTING BOARD - VEAL, GRAIN FED, GRASS FED, WAGYU MB9+ \$70 (GF)
WHISKY PAIRINGS AVAILABLE

COLD CUTS

FUTARI WAGYU BRESAOLA \$14 - FUET DE CAMPO \$11

\$24 FOR BOTH WITH BREAD (OR) GLUTEN FREE CRACKERS

CHEESES

SUNNY WEST CHEDDAR - LOCAL (COW), BLUE D'AUVERGNE - (COW), SUZETTE - LOCAL (COW)

\$11 EA OR \$26 FOR ALL WITH DRIED FRUITS & FIG LOAF (OR) GLUTEN FREE CRACKERS

PLEASE, INFORM US OF ANY ALLERGIES
SURCHARGE APPLIES ON CREDIT CARD AND PAYPASS



APPLE MILLE-FEUILLE \$13

CHOCOLATE MOUSSE \$13 (GF)

SORBET, SEASONAL FRUITS \$10 (GF/DF)

WHISKY CHOCOLATE TRUFFLE \$1/PCE

COLD CUTS

FUTARI WAGYU BRESAOLA \$14 - FUET DE CAMPO \$11

\$24 FOR BOTH WITH BREAD (OR) GLUTEN FREE CRACKERS

CHEESES

SUNNY WEST CHEDDAR - LOCAL (COW), BLUE D'Auvergne - (COW), SUZETTE - LOCAL (COW)

\$11 EA OR \$26 FOR ALL WITH DRIED FRUITS & FIG LOAF (OR) GLUTEN FREE CRACKERS

LIMEBURNERS HONEY WHISKY LIQUEUR \$14

FRASER GALLOP ICED PRESSED CHARDONNAY \$15

FROGMORE CREEK ICED RIESING \$15

BROWN BROTHERS TAWNY PORT \$12

GALWAY PIPE GRAND TAWNY PORT \$14

MYATTSFIELD 'NANCY MYATT' SOLERA \$15