



SOURDOUGH, OLIVE OIL, BALSAMIC VINEGAR \$8 (VG)

OLIVES, BREAD \$12 (VG)

CHIPS, PARMESAN, TRUFFLE OIL \$13

WAGYU BRESAOLA, BREAD AND OLIVES (OR) GLUTEN FREE CRACKERS \$22

SICILIAN FENNEL SALAMI, BREAD AND OLIVES (OR) GLUTEN FREE CRACKERS \$17

ROASTED VENISON, LACTO-FERMENTED VEG, CREAMED ONION, DIJON, CHILLI \$23 (GF)

GARDEN SALAD, SESAME DRESSING \$14 (GF/DF/VG)

KING FISH, GUAJILLO CHILLI YUZU DRESSING, LACTO MUSHROOMS, KOHLRABI \$26

ALBANY SARDINES, CHARGRILLED CHILLI MARINADE, HOUSE PICKLES, GRILLED SOURDOUGH \$19

GRILLED OCTOPUS, BASIL, OLIVE POWDER, TOMATO, PINE NUTS \$27 (GF)

RIB FINGERS, HOUSE MADE KIMCHI, CHILLI \$26 (GF)

BEETS, MACADAMIA CREAM, BLUE CHEESE, SEED CRACKER \$19 (GF)

BROCCOLINI, STRACCIATELLA, TOMATO, ONION, LINSEEDS, RADISH \$23 (GF, VGO)

GRILLED ZUCCHINI, YOGHURT, PRESERVED LEMON, FREEKEH, SUMAC \$24 (VG)

PORK BELLY, CORN, PEPPERS, HONEY, TAMARIND \$25

SPICY LOCAL MUSHROOMS, PANISSE, CHILLI \$25 (GF, VG)

ROASTED CAULIFLOWER, TOMATO, CUMIN, FETA, CASHEW NUTS \$23 (GF, VGO)

PRAWNS, SMOKED PANCETTA, COCONUT MILK, CHICKPEAS, CAPSICUM, CHILLI, ANISE MYRTLE \$32 (GF)

DUCK LEG CONFIT, CARAMELISED CABBAGE, CHILLI, CRANBERRY JUS \$30 (GF)

MARKET FISH, LEEK, COURGETTE, CELERIAC, TANGERINE \$44 (GF)

HANDMADE CAVATELLI, ROASTED AUBERGINE, PECORINO STAGIONATO, CHILLI, OLIVES \$34 (VG/VGO)

DUCK BREAST, MUSHROOMS, CARROT PUREE, MINT-JUS \$40 (GF)

MANNING VALLEY SCOTCH FILLET, PEPPERBERRY SAUCE, SPRING BEANS, LACTO-FERMENTED TURNIP \$55 (GF)

400G SIRLOIN TASTING BOARD - VEAL, GRAIN FED, GRASS FED, WAGYU MB9 \$90 (GF)

SERVED WITH BUTTER, PEPPERBERRY SAUCE OR SOY

WHISKY PAIRINGS AVAILABLE

CHEESE

PECORINO STAGIONATO - ITA (SHEEP), BLUE D'Auvergne - FRA (COW), SUZETTE - WA (COW)

\$15 EACH WITH DRIED FRUITS & CRACKERS (OR) MACADAMIA GLUTEN FREE CRACKERS



STRAWBERRY MILLE-FEUILLE, VANILLA ICE CREAM \$17

VANILLA ROSEMARY TART, ROSELLA, ORANGE JAM \$17 (GF)

CHOCOLATE CHERRY SEMIFREDDO, WATTLESEEDS, ALMONDS \$18

SORBET, SEASONAL FRUITS \$14 (GF/DF)

WHISKY CHOCOLATE TRUFFLE \$4/PCE (GF)

CHEESE

PECORINO STAGIONATO - ITA (SHEEP), BLUE D'Auvergne – FRA (COW), SUZETTE – WA (COW)
\$15 EACH WITH DRIED FRUITS & CRACKERS (OR) MACADAMIA GLUTEN FREE CRACKERS

COLD CUTS

WAGYU BRESAOLA \$20 – SICILIAN FENNEL SALAMI \$17

BREAD AND OLIVES (OR) GLUTEN FREE CRACKERS

LIMEBURNERS HONEY WHISKY LIQUEUR \$14

FRASER GALLOP ICED PRESSED CHARDONNAY \$15

FROGMORE CREEK ICED RIESLING \$15

MYATTSFIELD MISTELLE ROUGE \$12

GALWAY PIPE GRAND TAWNY PORT \$12

WARRE'S WARRIOR RESERVE RUBY PORT \$14

MYATTSFIELD 'NANCY MYATT' SOLERA \$15

DESSERT COCKTAIL

CHOCOLATE DROP - BAILEYS, CHOCOLATE, WITH YOUR CHOICE OF LIQUEUR – \$18
FRANGELICO OR DISARONNO OR COINTREAU