



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

OLIVES, BREAD \$12 (VG)

CHIPS, PARMESAN, TRUFFLE OIL \$13

JAMON SERRANO, BREAD AND OLIVES \$22 (GFO)

SICILIAN FENNEL SALAMI, BREAD AND OLIVES \$17 (GFO)

DUCK LEG CONFIT, PUFF PASTRY, MANCHEGO, CAPERS, OREGANO \$15

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)

MARKET FISH, SPINACH, CHERRY TOMATOES, SMOKED BACON, ASPARAGUS, VELOUTÉ \$44 (GF)

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

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

280G MANNING VALLEY SCOTCH FILLET, PEPPERBERRY SAUCE, DUCK FAT ROASTED VEGETABLES \$55 (GF)

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

SERVED WITH BUTTER, PEPPERBERRY SAUCE OR SOY CHILLI

WHISKY PAIRINGS AVAILABLE

#### CHEESE

MANCHEGO M.MIGUAL 9 MONTH - SPA (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

WHITE CHOCOLATE GANACHE, ALMOND MERINGUE, PASSIONFRUIT, FINANCIER \$17 (GFO)

SEMIFREDDO, MANGO COCONUT BREAD, SALTED TOFFEE \$18 (GFO)

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

WHISKY CHOCOLATE TRUFFLE \$4/PCE (GF)

#### CHEESE

MANCHEGO M.MIGUAL 9 MONTH - SPA (SHEEP), BLUE D'Auvergne – FRA (COW), SUZETTE – WA (COW)  
\$15 EACH WITH DRIED FRUITS & CRACKERS (OR) MACADAMIA GLUTEN FREE CRACKERS

#### COLD CUTS

JAMON SERRANO \$22 – SICILIAN FENNEL SALAMI \$17

BREAD AND OLIVES (OR) GLUTEN FREE CRACKERS

LIMEBURNERS HONEY WHISKY LIQUEUR \$18

FRASER GALLOP ICED PRESSED CHARDONNAY \$15

HEGGIES BOTRYTIS RIESLING \$15

MYATTSFIELD MISTELLE ROUGE \$12

GALWAY PIPE GRAND TAWNY PORT \$13

WARRE'S WARRIOR RESERVE RUBY PORT \$14

MYATTSFIELD 'NANCY MYATT' SOLERA \$15

#### DESSERT COCKTAIL

CHOCOLATE DROP - BAILEYS, CHOCOLATE, WITH YOUR CHOICE OF LIQUEUR – \$19  
FRANGELICO OR DISARONNO OR COINTREAU