

WINE LIBRARY

gordal olives 10

smoked paprika potato chips 6

pastrami, goats curd, onion cracker 8ea

gruyere croquette, salsa picante 12

smoked eggplant dip, chickpea socca 13

burrata, roast capsicum, sourdough 22

hiramasa kingfish, grapefruit, fennel 23

burnt mandarin

beef carpaccio, rocket, caper berries, 20

roast garlic emulsion

zucchini, yellow squash, pistachio 19

labneh, basil

southern calamari, kelp butter, pea 24

black garlic, fried shallot

grilled octopus, salsa verde 24

black olive, cucumber

braised ox-tail ragu, king brown mushroom 28

fresh pappardelle

linguine, spanner crab, tomato 28

chilli, garlic

butter lettuce, mustard & hazelnut 12

dressing, sourdough croutons

broccolini, miso, preserved lemon, 14

cured egg yolk

SHARED TASTING MENU

\$65 pp.

minimum 2 people

smoked eggplant

gruyere croquette

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hiramasa kingfish

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southern calamari

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choice of pasta

with

butter lettuce

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dessert

regular wine matching 50 pp.

premium wine matching 70 pp.

CHEESE

single serve 15

three cheeses 30

DESSERT

whipped sheep's yoghurt 15

blueberries, wattleseed honeycomb

passionfruit curd, marshmallow 15

pink peppercorn dacquoise