



a la Carte

SNACKS

Appellation **oyster** natural or dressed Leche De Tigre 7

Focaccia & Millers Sourdough, cultured butter, oil 12

Charcuterie Selection 40

ENTRÉE

2 **Scallops**, nduja, goats cashmere Main Ridge 24

Cured **Kingfish**, smoked tomato finger lime 24

Tomato Salad Labneh, lemon myrtle 19

Slipper **Lobster** raviolo, bisque, pangratatto 32

MAINS

Rockling, poached, Flinders mussel escabeche, 52

Venison glazed, black pickled red hill berries, radicchio 65

Spatchcock Koji citrus kosho glaze, pickled daikon 50

Maitake Black garlic marinated, Blackberrys, radicchio 48

SIDES

Torello leaves 12

Hot Chips 8

Pumpkin, pepita seed 'mole' 14

DESSERT

Four cheeses, crackers & condiments 40

Brulée Cuvée chocolate mousse, hazelnut, 26



12pm– 3pm
Wednesday to Saturday



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