

Toolunka Creek Tuscan olives 6

Oysters - Moonlight kisses from Bateman's Bay each 4.5

Bread, anchovy butter and shallots 7

Jerusalem artichoke soup, shitake mushrooms, chorizo oil 12

Pan-fried octopus, nduja, grilled lime, pickled cucumber 18

Six baked Tassie scallops mornay 28

Porcini and parmesan croquette, roasted onion and thyme puree each 7

Ham hock croquette, burnt pineapple, jalapeño each 7

La Boqueria chorizito, white beans 17

Waygu bresaola, truffle oil, pecorino 16

7 Hermanos Jamon Iberico, grilled radicchio 18

Smoked scarmoza, Westmont ghost chilli pickle 15

Single piece of cheese, your choice 9

Grilled cauliflower, blue cheese cream, parsley crumb 13

Tempura eggplant fritters, salt-baked sweet potato, ginger and sumac puree 14

King oyster mushrooms, poached egg, shaved black truffle, manchego 18

Smoked trout nicoise 21

Ricotta gnocchi, roasted butternut squash, sage, pecorino 24

Market Fish MP

Cedar-baked ocean trout from Strahan with beetroot, creme fraiche and horseradish 31

Smoked pork belly ribs, soft polenta, house pickles 29

Confit duck leg, braised red cabbage, du puy lentils, pancetta and orange jus 27

Butcher's Special MP

250gm grain-fed eye fillet, buttered spinach, burnt onion, peppercorn sauce 44

320gm grain-fed rump cap, tuscan cabbage, bordelaise sauce 36

450gm southern ranges rib-eye, hassleback potato, brussels sprouts and béarnaise 48

Sides... Braised red cabbage / Maple glazed root vegetables / Fries / Brussels sprouts and pancetta 8.5



We have a large range of local and imported wines
you can select from RACK and RU!N next door. If you would like to
enjoy a bottle here for \$15 corkage.