

WINE & LARDER

Snacks

sourdough baguette, <i>whipped butter, sea salt</i> gfo <i>olive oil & balsamic available on request</i>	6
freshly shucked oysters gf, df	5 ea
+ <i>red wine mignonette & tobiko caviar</i>	6 ea
+ <i>salsa verde</i>	6 ea
warm marinated mixed olives v, gf, df	7
baked scallop in half shell, <i>nduja butter, herb crumb</i>	8 ea

Plates

chicken liver parfait, <i>pickled cucumber & onion, brioche</i>	21
talleggio & nduja croquette, <i>white wine, cream & herb sauce</i>	16 ea
salt & pepper calamari <i>lime aioli</i> gf, df	16
beef tataki, <i>lychee ponzu, crispy kale, shallot</i> gf, df	27
kingfish ceviche, <i>avocado mousse, capsicum, chilli, corriander lemon balm</i> gf, df	20
asparagus, <i>ricotta, pecorino, lemon</i> v, gf	16
swiss gruyere tart, <i>pear, cabbage, hazelnut</i> v	20
crispy potatoes, <i>sherry vinegar, garlic aioli</i> v, gf, df	15
king prawns, <i>seafood bisque, tarragon</i> gf	32
artichokes alla romana, <i>pea & mint pesto, crunchy chickpeas, persian feta</i> v, gf	18

steak sirloin, <i>paris butter, smoked pork, caramelised cabbage</i> gf	38
spatchcock chicken, <i>celeriac purée, sherry sauce</i> gf	36

Something Sweet

chocolate ganache tart, <i>toasted walnuts, cherry gel</i> v	12
ginger ice cream, <i>chilli rock sugar</i> v, gf	11
lemon curd mille-feuille, <i>strawberries, vanilla chantilly</i> v	14
affogato espresso <i>vanilla ice cream, pedro ximenez sherry</i> v, gf	14

Cheese & Charcuterie served w accompaniments **gfo**

please see blackboard or staff for daily cheese selections (60gms)

one cheese 16 | two cheeses 28 | three cheeses 35 | four cheeses 42

wild venison gin botanical salami <i>perfumed and mineral</i> df	17
black truffle squid ink salami <i>whole cut pig fat and pork shoulder</i> df	17
capocollo pork neck <i>salted, cured & dried for 5 months</i> df	13
lonza pork loin <i>seasoned with herbs & spices</i> df	14
provence saucisson <i>herbaceous dry cured pork</i> df	17