

Wine Bar

Focaccia, cultured butter ^{GFO, DFO}	10
Sydney rock oysters, finger lime mignonette ^{GF, DF}	5/20/42
Mixed olives, orange peel, fennel seed ^{GF, DF}	7
Brillat-savarin cheese, pinot paste, focaccia ^{GFO}	17
Prosciutto, confit garlic, scamorza toastie, lemon ^{GFO}	19
Pan con tomate, boquerones, chives, lemon ^{GFO, DF}	14
Straciatella, fennel and brandy jam, lemon ^{GF}	21

Ora king salmon gravlax, whiskey, wattleseed, apple, celery ^{GF, DF}	24
Mussels Escabache, guanciale, aioli, sourdough ^{GFO, DF}	20
Cold cut beef blade, Tonnato, capers, herbs ^{GF, DF}	25
Prawn cutlets, fermented chilli, lemon, confit garlic ^{GF, DF}	27
Colonel Lino's fried chicken, porcini powder, confit garlic aioli ^{GF, DF}	24
250g dry aged Scotch fillet, harissa & anchovy butter, lemon ^{GF, DFO}	40
Baked Vodka sauce, Lumache pasta, straciatella cheese ^{GFO, V}	35

Roasted spiced cauliflower, date molasses, tahini ^{GF, VE}	21
Crispy Kipflers, cacio sauce, caramelised onions ^{GF, V}	18
Cos lettuce, caesar dressing, ortiz anchovies, herbs ^{GF}	21
Roast eggplant, san marzano, calabrian chilli, labneh, pickled onions, herbs ^{GF, VEO}	24
Fries, aioli ^{GF, DF}	12

gf - gluten free, gfo - gluten free option
df - dairy free, dfo - dairy free option
ve - vegan, veo - vegan option
vo - vegetarian option

While we do our best to avoid cross contamination, we are not an allergen free kitchen and cannot guarantee no traces or cross contamination

Groups of 10+ incur a 10% service charge | 10% on Sundays, 15% surcharge on public holidays



Antipasto

Olives	8
Focaccia, cultured butter	10
Gorgonzola, honey	14
Smoked almonds	8
Mr Peppino Proscuitto	15
Giardiniera pickles	7
Marinated tomatoes	12
Fennel salami	15
Dipping oil	5
Fermented chilli	5
Fennel & brandy jam	5
Confit garlic aioli	2.5

Set Menu

Focaccia, cultured butter
Sydney rock oysters, mignonette
Stracciatella cheese, fennel jam

Roast spiced cauliflower
Cold cut wagyu blade tonnato
Prawn cutlets

\$45 per person

Add tiramisu +5 per person
Add house bottle of wine+30

Focaccia, cultured butter
Salmon gravlax
Cold cut wagyu blade tonnato

Scotch fillet, harissa butter
Kipfler potatoes
Prawn cutlets

\$65 per person

Add tiramisu +5 per person
Add house bottle of wine+30

*vegetarian and gluten free available
unfortunately, we cannot substitute for other dietaries*

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