Antipasto

Olives	8
Focaccia, cultured butter	10
Gorgonzola, honey	14
Smoked almonds	8
fennel salami	15
Marinated tomatoes	12
Brillat-savarin *cheese, pinot paste*	15

Dipping oil	5
Fermented chilli	5
Fennel & brandy jam	5
Confit garlic aioli	2.5

Set Menu

minimum 2 people. All table must be on same menu

$45 per person
Focaccia, cultured butter -
Sydney rock oysters, mignonette -
Stracciatella cheese, fennel jam -

Roast spiced cauliflower
Cold cut wagyu blade tonnato
Prawn cutlets

$65 per person
Focaccia, cultured butter
Salmon gravlax -
Cold cut wagyu blade tonnato -

Scotch fillet or vodka pasta
Kipfler potatoes
Prawn cutlets

Add-ons

Tiramisu +5 per person
House bottle of wine +30

Gluten free available
unfortunately, we cannot substitute for other dietaries

Wine bar

Focaccia, cultured butter. GFO/DFO	10
Marinated warm olives	8
Sydney rock oysters, finger lime mignonette	5/20/42
Maffra cheddar rarebit, vegemite, caramelised leek. V	16
Smoked trout pate, pickled fennel, parsley, sourdough. GFO	15
Vanella stracciatella cheese, fennel & lemon jam. GF	21
Pumpkin fritti, hot honey, tzatziki. V	18
Ora king salmon gravlax, creme fraiche, nasturtium. DFO	24
Cold cut Blackmore wagyu blade, horseradish cream, pear. GF	25
Braised octopus “minestrone”, pancetta, butter beans, chilli crisp. DF/GF	32
Lamb moussaka dumplings, brown butter saltsa, oregano	27
Mushroom au poivre, crispy leeks. VE/GF	22
250g Coppertree farms scotch fillet, harissa and anchovy butter. DFO/GF	40
Baked vodka alla pasta, gochujang, stracciatella cheese . GFO	35
Prawn cutlets, fermented chilli, lemon, confit garlic. DF/GF	27
Cacio e pepe kipfler potatoes, caramelised onions. GF/V/DFO	19
Spiced roast cauliflower, tahini, date molasses. VE/GF	21

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