



Please order all food & drinks at the bar.

SMALL

- Warm mixed olives (gf, df, v) — 10.0
- Freshly shucked Pacific oysters, mignonette (gf, df) — 4.5^{EA}
- Whipped ricotta, black olives, sumac, flat bread (v) — 12.0
- Salted cod croquettes, aioli — 15.0
- Traditional Argentinian chorizo sausage, chimichurri in a grilled baguette (df) — 12.0

MEDIUM

- Grilled zucchini, romesco, grilled corn, salted ricotta (v) — 14.0
- Heirloom tomato & stracciatella, with pickled mussels, crispy garlic, shallots, chilli oil (gf, v) — 22.0
- Chorizo casserole; Argentinian chorizo pieces, chimichurri, cress salad (gf, df) — 15.0
- Pickled octopus, aioli, kipfler potatoes, basil, chilli, lemon oil (gf, df) — 22.0
- Cured Jamón Serrano, garlic cream, tomato, croutons (df) — 20.0

LARGE

- Kohlrabi satay fritters, cabbage, carrot & peanut salad, cider dressing (gf, df, v) — 16.0
- Spiced cauliflower, Irani cous cous, walnuts, goat's yoghurt (v) — 18.0
- Ocean trout gravlax salad, pickled anchovies, wild fennel, citrus segments, yuzu mayo (gf, df) — 22.0
- Cheese burger, Black Angus patty, McClure's pickles, chips — 22.0
- Chicken parma, chips, cabbage and radicchio salad — 24.0
- Spanish meatballs; beef & Jamón Serrano, labne, tomato, salted ricotta, grilled sourdough — 22.0
- Fish and chips, cos salad, tartare, grilled lemon (df) — 26.0
- Market fish of the day (see specials board or staff for today's fish) — MP
- Harissa grilled free range 1/2 chicken, grain salad, cucumber, tomato, shanklish, hommus (gf) — 25.0
(please allow 25 minutes to cook)
- 250g Crumbed pork chop, green beans, salsa verde, cabbage & radicchio salad — 28.0
- 220g O'Connor's grass fed hanger steak, onion rings, chimichurri, cress salad, vincotto (df) — 29.0
- 300g O'Connor's grass fed scotch fillett, chimichurri, cress salad, chips (gf, df) — 38.0

SIDES

- Roasted potatoes, truffle oil, pecorino cheese (gf, v) — 9.5
- Cabbage, radicchio, fennel & mint salad, orange dressing (gf, df, v) — 9.5
- Chips, aioli (gf, df, v) — 9.0
- Green beans, chilli, garlic, parmesan (gf, v) — 9.0

DESSERT

- Sticky Medjool date pudding, toffee, vanilla ice cream, mascarpone (please allow 15 minutes to cook) — 14.0
- Soft chocolate meringue, lemon curd, strawberries, sheep's milk ice cream (gf) — 14.0
- Chef's cheese selection, fig & sultana chutney, baguette (1 cheese/3 cheeses) — 13.0 / 30.0

\$20 Express Lunch

WEDNESDAY - FRIDAY 12PM - 3PM
SELECTED MAIN COURSE WITH A GLASS OF WINE OR POT OF BEER
ASK STAFF FOR SPECIALS