

## SMALL

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Warm mixed olives (gf, df, v) — 10.0

Freshly shucked Pacific oysters, mignonette (gf, df) — 4.5<sup>EA</sup>

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

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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

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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 corn fed 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

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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

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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



Please order all food & drinks at the bar.