

entrée

Citrus marinated olives | \$9

Charcutterie, selection of 3 cured meats, mix of house made pickles, warm bread | \$20

Whipped ricotta and thyme dip, fresh bread, cornichons | \$12

Salted Ortiz white anchovies in EVOO, guindilla peppers | \$12

Lamb croquettes, spiced ajvar, crisp rosemary | nf,df | \$15

Seared Abrolhos scallops, sweet corn puree, crisps, herb oil | gf,nf | \$15

Chargrilled eggplant, tofu tahini emulsion, jewelled couscous, pomegranate | vn, gf, df | \$18

main

Slow cooked lamb shank, EVOO potato puree, pickled red cabbage, brussel sprout petals | gf,df,nf | \$36

Moorish chicken breast, crispy skin, romesco sauce, roast vegetables | gf,nf,df | \$32

Crispy skin barramundi, braised fennel, saffron beurre blanc, beetroot crisp | gf, nf | \$34

Roasted cauliflower, navy bean ragout, salsa verde | vn, gf, df, nf | \$28

sides

Chips with vinegar salt | gf, nf, vn | \$9

Roast vegetables, rosemary, thyme, sage | vn,gf,df | \$9

Baby cos, pickles, roasted beetroot, chardonnay dressing | vn,gf,df,nf | \$9

dessert

Salted caramel chocolate tart, raspberry mouse, fresh raspberries, chocolate soil | v | \$14

Gin infused orange and almond cake, vanilla cream, lemon balm | gf | \$14

Cheese plate, selection of 3 local cheeses, quince jam, muscatels, lavosh and crackers | gf,v | \$27

Public holidays incur a 10% surcharge

dietary key: gf – gluten free * | nf - nut free * | v – vegetarian | vn – vegan | df – dairy free

*although this dish is prepared with gluten-free or nut-free products, we cannot guarantee 100% gluten-free or nut-free as the dish is prepared in kitchens that also use gluten products and nuts. Please inform your waiter if you have severe allergies.