

# — > — MENU — < —

## **Starters**

- Mixed Olives 12  
Warm Soft Pretzel, Wholegrain, Sweet Dijon Mustard 12



## **Entrée**

- Taramasalata, Sourdough, Burnt Shallot Oil 19  
Pumpkin Hummus, Witlof 18  
Polenta Chips, Smoked Sour Cream 18  
Rabbit and Confit Onion Terrine, Caperberries 22  
Fior Di Latte, Wattleseed Cracker, Medley Tomatoes 24  
Mussels cooked in Vermouth Sauce, Sourdough 28



## **Mains**

- Polpettes in Sugo, Spaghetti, Shaved Reggiano 28  
Gnocchi, Wild Mushroom Ragu, Goats Cheese, Toasted Pepitas 30  
Cotoletta, Remoulade, Sherry Jus, Poppyseed Dressing 34  
Market Fish, Roasted Celeriac Purée, Shaved Fennel Salad 44  
Frutti Di Mare Linguini, Calamari, Mussels, Market Fish, Blue Swimmer Crab. 42  
300g Scotch Fillet, Truffle & Jerusalem Artichoke Rosti, Red Wine Jus, 60



## **Sides**

- Pomme Frites 14  
Potatoes, Herb Salt Gremolata 16  
Green Leaf Salad, Vinaigrette 16  
Pan Seared Greens, Citrus Vinaigrette Dressing, Fennel Salt 20



## **Kids**

- Napoli Orecchiette 18  
Kids Cheeseburger Sliders, Fries 18  
Fried Flathead, Fries 20



*DESSERT*  
*MENU*



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Chocolate Fondant, Mascarpone, Hazelnut Praline 16

Burnt Basque Cheesecake, Biscoff Fudge, Vanilla Cream. 20

3 Cheese Selection 38

*Roquefort*

*Tintenbar Triple Cream Brie*

*18 Month Aged Comte*

Wattleseed Crackers, Taro Crisps, Persimmon Gel, Compressed Apple, Muscatels

Vanilla Ice Cream, Chocolate Topping 8

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