

# — > — MENU — < —

## Starters

- Mixed Olives vg, gf 12  
Warm Soft Pretzel, Wholegrain, Sweet Dijon Mustard vg 16



## Entrée

- Taramasalata, Sourdough, Burnt Shallot Oil 20  
Pumpkin Hummus, Witlof vg, gf 20  
Polenta Chips, Smoked Sour Cream vg, gf 20  
Pumpkin Arancini, Tarragon, Aioli, Chive ve 20  
Charred Carrots, Whipped Honey Goats Cheese, Puffed Buckwheat gf, ve 24  
Mussels cooked in Vermouth Sauce, Sourdough 30



## Mains

- Polpettes in Sugo, Spaghetti, Shaved Reggiano 34  
Gnocchi, Wild Mushroom Ragu, Goats Cheese, Toasted Pepitas vgo 36  
Cotoletta, Remoulade, Sherry Jus, Poppyseed Dressing 38  
Market Fish, Roasted Celeriac Purée, Shaved Fennel Salad gf 44  
Frutti Di Mare Linguini, Calamari, Clams, Market Fish, Blue Swimmer Crab gfo 44  
300g Scotch Fillet, Truffle & Jerusalem Artichoke Rosti, Red Wine Jus gf 62



## Sides

- Pomme Frites vg, gf 18  
Potatoes, Herb Salt Gremolata vg, gf 18  
Green Leaf Salad, Vinaigrette vg, gf 16  
Pan Seared Greens, Citrus Vinaigrette Dressing, Fennel Salt vg, gf 20



## Kids

- Napoli Orecchiette gfo 22  
Kids Cheeseburger Sliders, Fries 22  
Fried Flathead, Fries 22