Small

House Confit Olives — $9

Focaccia — $9
EVOO & balsamic vinegar

Shoestring Fries — $12
truffle mayo

Edamame [V] [G] — $12

Bok Choy [V] [G] — $14
stir fried with garlic ginger and soy

Crispy Tofu [V] — $16
served with Satay Sauce, 6 cubes

Mushroom Arancini [V] — $16
truffle mayo

Tempura [V] — $18
seasonal vegetables

Cantonese Fried Rice — $18/32
Lap Chang, Chinese dried meat, XO sauce

Dumplings (Pork or Vegetarian) — $20/32
crispy panfry dumplings, 6/10

Grilled Beef Eye Fillet (Thai Style) [G] — $28/42
thinly sliced, medium rare, cucumber, Thai sauce

Cheese Board — $16/30/42
a selection of 3 cheeses, muscatel, quince paste,
lavosh, honeycomb
- Ash Hard Cheese (Adelaide Hills) 50g
- Triple Cream Brie (Adelaide Hills) 50g
- Roquefort Blue Sheep (France) 50g

Charcuterie Board [G opt] *Serves 2 or 4* — $38/72
a selection of cured meats and pickles served
with lavosh
- Saison Black Truffle & Squid Ink Salami
- Cloth Aged Sopressa (Korean Chilli Powder Crust)
- Prosciutto Di Parma

Large

Sticky Pork Belly [G] — $36
honey, chilli, bean shoots, 6 cubes

Pan-fried Barramundi [G opt] — $42
barramundi wild, broccolini, potato, ginger, garlic,
black beans

Duck Breast [G opt] — $42
tender sliced, shiitake mushroom ragout

Sweet

Italian Doughnuts [V] — $16
vanilla sugar, vanilla ice cream

Poached Pear Pannacotta [V] [G] — $18
dark chocolate creme anglaise, red wine
poached pear

Drinks

Cold Beverages
Sparkling Water San-Pellegrino 1L — **$10 btl**
Cola, Lemon Lime & Bitters — **$5 gls**

Coffee
Café Latte, Cappuccino, Espresso, Long Black — **$5**

Tea
English Breakfast, Peppermint, Chamomile — **$5**

Beers
Asahi / Coopers Green 375ml — **$8**

Cocktails
Margarita — **$24**
Espresso Martini — **$24**
Gin & Tonic — **$16**

Mulled Pinot Noir — **$16**
Spices, citrus, honey, Pinot Noir, 200 ml

Feed Me 6 Dishes — $89

Crispy Tofu
Tempura
Eye Fillet-Thai Style
Sticky Pork Belly
Cantonese Fried Rice
Poached Pear Pannacotta

Pinot Flight
Booking is required, min for 2

Domestic — $58
3 wines + 3 paired small

International — $98
5 wines + 5 paired small

[G] Gluten free [V] Vegetarian