

evenings at homecoming

snacks to start, or to share

warm, marinated olives *vg, gf* \$8

two slices of grilled sourdough, evoo, dukkah *vg* \$8

heirloom tomatoes, burrata, fresh basil, pickled onions, toasted almonds *gf* \$22

second fiddle smokehouse mini trout toasts, avocado, soy, coriander, pickled cucumber, grilled sourdough \$22

popcorn chicken, kimchi mayo \$15

mains

soba noodle bowl \$24

second fiddle smokehouse trout, soba noodles, edamame, avocado, nori, pickled ginger, smashed cucumber, roasted sesame *vg,o marinated tofu*

orecchiette primavera \$24

orecchiette pesto primavera, crisp green vegetables, marinated feta *vg.o*

beef rigatoni \$25

rigatoni, slow cooked beef, tomato ragu, pangrattato, nduja

potato gnocchi \$24

house made potato gnocchi, roast pumpkin, peas, olives, caramelised onion, brown butter

eggplant parmigiana \$25

crumbed eggplant, napolitana sauce, french fries, leaf salad

crispy confit chicken \$26

crispy, confit chicken legs, romesco, broccolini *gf*

slow braised brisket \$28

slow braised beef brisket, roast dutch carrots, + eschalots, mash, jus

lemon + garlic john dory \$28

panfried john dory, lemon + garlic, herb butter, on potato + kohlrabi salad *gf*

crispy fish burger \$25

soda battered john dory, jack cheese, lettuce, tangy tartare, potato bun, french fries

the deluxe \$25

wagyu beef patty, beetroot relish, heirloom tomato, iceberg, caramelised onion, cheddar, bbq sauce, american mustard, potato bun, french fries, add bacon \$4

sides

mashed potato \$8

fries with black garlic aioli \$9

sauteed seasonal greens \$9

tossed salad, vinaigrette \$8

dessert

ask staff for this week's dessert



Please advise our team of any allergies or dietary requirements when ordering.
GF: gluten free | GFO: gluten free option available. Gluten free buns additional \$2
VG: vegan | VGO: vegan option available
10% surcharge on weekends | 15% surcharge on public holidays