

to start

iggy's bread	\$1
olives	\$6
ortiz anchovies, tomato, chilli	\$11
wagyu bresaola	\$14
sopressa	\$9
jamon serrano	\$12
charcuterie selection	\$27

sides and salads

steamed green beans, roasted garlic	\$8
baby cos lettuce, butter milk dressing, walnuts, sheeps milk cheese	\$10
shaved cabbage, persian feta, peas & mint	\$10
cauliflower & truffle gratin	\$10
frites	\$5

entree**\$18**

steak tartare, potato crisps
chicken liver parfait
grilled half shell scallops, tomato, citrus & white soy dressing
beetroot & gin cured trout, finger lime, crème fraiche & crisp bread
roasted pine mushrooms, goats curd, hazelnuts & pistou

main**\$32**

pan fried spatchcock, cauliflower puree, parsley, capers & green olive salad, yoghurt, grilled lemon
confit duck leg, roasted heirloom carrots, puy lentils, sage, orange & cider jus
mt cook alpine salmon, celeriac puree, roasted fennel, peas, leeks & tarragon butter
steak frites, cafe de paris butter
baked eggplant stuffed with freekeh, preserved lemon, currants, feta & romesco sauce

\$29**wine by the glass...****sparkling**

vallformosa 'mvsas' cava, spain	13
bollinger special cuvee, champagne	25

white

2016 freycinet riesling, tasmania	13
2015 marble leaf sauvignon blanc, nz	12
2015 etienne boileau petit chablis, france	14
2016 ocean eight pinot gris, mornington	14

rose

2015 rimauresq rose, provence, france	14
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red

2016 spring vale pinot noir, tasmania	14
2015 mas des bressades grenache, france	12
2014 padrillos malbec, mendoza	14
2016 bugalugs shiraz, barossa, sa	10

dinner tuesday to saturday
 lunch friday & saturday
 ph. 9389 3028