

**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
iceberg lettuce, buttermilk 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
prawn filled zucchini flowers, sauce vierge
beetroot & gin cured trout, french radishes, crème fraiche & crisp bread
jerusalem artichoke soup, potato & mushroom raviolo, truffle pecorino

**main****\$32**

pan fried spatchcock, cauliflower puree, parsley, capers & green olive salad, yoghurt, grilled lemon
confit duck leg, carrot puree, brussel sprouts, roasted grapes & pine nuts
mt cook alpine salmon, celeriac veloute, savoy cabbage, peas, sorrel & tapenade
steak frites, cafe de paris butter
pan fried gnocchi, parsnip, pear, walnut & sage brown butter, parmesan

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

vallformosa 'mvsa' 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
2016 padrillos malbec, mendoza	14
2016 bugalugs shiraz, barossa, sa	10



dinner tuesday to saturday  
 lunch friday & saturday  
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