

LUNCH

HOUSE MADE SOURDOUGH AND CULTURED BUTTER	3.5
ROCK OYSTER, MIGNONETTE	4ea
GRILLED GARLIC AND HERB FLATBREAD	4.5
CRISPY LAMB BRAIN, CAPER AND RAISIN PUREE, SMOKED SPECK	5ea
BAKED MUSSELS, CHILLI AND GARLIC BUTTER	12
BURRATA, FIGS, PX VINEGAR	18
STEAK TARTARE	25
RAW HIRAMASA KINGFISH, SMOKED OLIVE OIL, DASHI JELLY, PUFFED RICE	26
CURED MEATS AND PICKLES	28
WOOD GRILLED STEAK SANDWICH, CRISPY ONION RINGS	22
WOOD FIRED CHEESEBURGER, BACON, PICKLES, CHIPS	24
FRIED CALAMARI, GAZPACHO, TOMATO, BASIL	24
PIEROGI, GRILLED ZUCCHINI, RICOTTA STUFFED ZUCCHINI FLOWERS	29
BLUE EYE COD, PEPPERONATA, CHORIZO, SQUID INK	36
WOOD GRILLED SHORTHORN BEEF SIRLOIN, POTATO CREAM, WATERCRESS	38
WOOD FIRED 1KG TOMAHAWK STEAK, CHIPS, BEARNAISE	85

SIDES

WOOD FIRED CORN COB, BASIL AND CHILLI BUTTER	8
FENNEL, BURNT ORANGE AND HERB SALAD	12
TOMATO AND STRACCIATELLA SALAD	14

DESSERT

ROASTED FIGS, WHITE CHOCOLATE AND BEE POLLEN MOUSSE	16
BASIL PANNA COTTA, LORIEN DALE ORCHARD STRAWBERRIES, WATERMELON	16
LIQUORICE CUSTARD, BRIK PASTRY, NASHI PEAR, YUZU SORBET	16

CHEESE (ONE 16, TWO 26, THREE, 32)

PYNGANNA
(HARD) TASMANIA

DELICE DES CREMIERS
(TRIPLE CREAM) FRANCE

BERRY CREEK BUFFALO BLUE
(BLUE) GIPPSLAND, VIC