

LUNCH

HOUSEMADE SOURDOUGH & CULTURED BUTTER	3.5
WOOD GRILLED HERB AND GARLIC FLATBREAD	4.5
ROCK OYSTERS, MIGNONETTE	4ea
CRISPY LAMB BRAIN, SMOKED SPECK, CAPER AND RAISIN PUREE	5ea
DUCK LIVER PARFAIT, TOAST, MUNTRIES, CHERRY	8ea
SALAD OF LOCAL FIGS, GOATS CHEESE, CANDIED WALNUTS, GRILLED ONION	19
STEAK TARTARE	25
RAW HIRAMASA KINGFISH, DASHI JELLY, SMOKED OLIVE OIL, PUFFED RICE	26
CURED MEATS AND PICKLES	28

WOOD FIRED STEAK SANDWICH WITH CRISPY ONION RINGS	22
WOOD GRILLED CHEESEBURGER, BACON, PICKLES AND CHIPS	24
CARAMELISED ONION PIEROGI, MUSHROOMS, BLACK GARLIC	29
GRILLED BANGALOW PORK CHOP, LENTILS, PARMESAN CURD, PEAR	30
GRILLED JOHN DORY, PEPPERONATA, CHORIZO, SQUID INK	34
WOOD FIRED BEEF FILLET, SMOKED POTATO, OXTAIL STROGANOFF SAUCE	39
WHOLE ROASTED LAMB SHOULDER, LEMON PEPPER DRESSING	65

SIDES

FENNEL, BURNT ORANGE AND HERB SALAD	10
BROCCOLINI, SALSA VERDE, PARMESAN, DILL, ALMONDS	12
TOMATO AND STRACCIATELLA SALAD	14

DESSERT

PORT ROASTED FIGS, FIG LEAF ICE CREAM, PISTACHIO PRALINE	16
LIQUORICE CUSTARD, LORIENDALE ORCHARD STRAWBERRIES, BRIK PASTRY	16
WHITE CHOCOLATE AND BEE POLLEN MOUSSE, RASPBERRIES, SHISO GRANITA	16

CHEESE (ONE 16, TWO 26, THREE 32)

PYENGANA
(HARD) TASMANIA

DELICE DES CREMIERS
(SOFT) FRANCE

BERRY CREEK BUFFALO BLUE
(BLUE) GIPPSLAND