



**Cold Cuts**

Cacciatore / Organic Sopressa	One	\$12
Prosciutto di Parma / Morcon	Three	\$30

**Bar Food**

Moonlight Flat Oyster	\$4
Harissa Almonds	\$6
Homeleigh Grove Olives	\$6
House Pickles	\$6
3 Mills Sourdough, Cultured Butter	\$7
Salt and Vinegar Galette, Bush Tomato	\$9
Hand Cut Chips, House Ketchup	\$11
Truffled Mushroom, Taleggio Toast	\$12
Duck Liver Pate, Fig Compote, Cornichon w/ Terrapretta Truffle	\$14 \$10

Grilled Cos, Stracciatella, Crispy Chicken Skin	\$16
Broccolini, Smoked Oyster, Prosciutto	\$16
Brussel Sprouts, Miso, Furikake	\$16
Eggplant, Tahine, Smoked Egg	\$16
Heirloom Pumpkin, Cashew Tarator, Pepita Oil	\$16
Kingfish, Bourride, White Beans	\$24
Confit Duck, Potato Salad, Jus	\$26
Flat Iron, Roquefort, Parsnip w/ Terrapretta Truffle	\$28 \$10

**Desserts**

Rice Pudding, Quince, Pistachio	\$12
Maple Mousse, Pecan Praline, Bacon Crumb	\$12

**Cheese**

Vacherousse D'Argental FRA	One	\$12
Aged Gouda NDL	Three	\$30
Manchego SPA		
Milawa Blue AUS		



**Cold Cuts**

Cacciatore / Organic Sopressa	One	\$12
Prosciutto di Parma / Morcon	Three	\$30

**Bar Food**

Moonlight Flat Oyster	\$4
Harissa Almonds	\$6
Homeleigh Grove Olives	\$6
House Pickles	\$6
3 Mills Sourdough, Cultured Butter	\$7
Salt and Vinegar Galette, Bush Tomato	\$9
Hand Cut Chips, House Ketchup	\$11
Truffled Mushroom, Taleggio Toast	\$12
Duck Liver Pate, Fig Compote, Cornichon w/ Terrapretta Truffle	\$14 \$10

Grilled Cos, Stracciatella, Crispy Chicken Skin	\$16
Broccolini, Smoked Oyster, Prosciutto	\$16
Brussel Sprouts, Miso, Furikake	\$16
Eggplant, Tahine, Smoked Egg	\$16
Heirloom Pumpkin, Cashew Tarator, Pepita Oil	\$16
Kingfish, Bourride, White Beans	\$24
Confit Duck, Potato Salad, Jus	\$26
Flat Iron, Roquefort, Parsnip w/ Terrapretta Truffle	\$28 \$10

**Desserts**

Rice Pudding, Quince, Pistachio	\$12
Maple Mousse, Pecan Praline, Bacon Crumb	\$12

**Cheese**

Vacherousse D'Argental FRA	One	\$12
Aged Gouda NDL	Three	\$30
Manchego SPA		
Milawa Blue AUS		

**Sparkling**

Vallformosa (NV) \$12/\$55  
→ 'MVSA' Cava  
SPA

Le Factuer (2015) \$16/\$78  
→ Extra Brut Vouvray  
FRA

**White**

Jauma (2017) \$15/\$73  
→ Chenin Blanc  
McLaren Vale SA

Athletes of Wine (2017) \$13/\$63  
→ Friulano, Chardonnay, Sauvignon Blanc  
Macedon Ranges VIC

Olek Bondonio (2016) \$16/\$78  
→ Arneis  
Piedmont ITA

**Orange**

Good Intentions (2017) \$15/\$73  
→ 'Gris Diddly Dee' Pinot Gris  
Mt. Gambier SA

**Rose**

Francesco Cirelli (2017) \$14/\$68  
→ Montepulciano  
Abruzzo ITA

**Red**

Jamsheed (2017) \$15/\$73  
→ 'Pepe le Pinot' Pinot Noir  
Beechworth VIC

Claus Preisinger (2016) \$16/\$78  
→ 'Kalkstein' Blaufrankisch  
Burgenland AUT

Cottanera (2016) \$14/\$68  
→ Narello Mascalese, Narello Cappuccio  
Etna ITA

Konpira Maru (2017) \$13/\$63  
→ Cabernet Sauvignon, Merlot  
Kilmore VIC

**Sparkling**

Vallformosa (NV) \$12/\$55  
→ 'MVSA' Cava  
SPA

Le Factuer (2015) \$16/\$78  
→ Extra Brut Vouvray  
FRA

**White**

Jauma (2017) \$15/\$73  
→ Chenin Blanc  
McLaren Vale SA

Athletes of Wine (2017) \$13/\$63  
→ Friulano, Chardonnay, Sauvignon Blanc  
Macedon Ranges VIC

Olek Bondonio (2016) \$16/\$78  
→ Arneis  
Piedmont ITA

**Orange**

Good Intentions (2017) \$15/\$73  
→ 'Gris Diddly Dee' Pinot Gris  
Mt. Gambier SA

**Rose**

Francesco Cirelli (2017) \$14/\$68  
→ Montepulciano  
Abruzzo ITA

**Red**

Jamsheed (2017) \$15/\$73  
→ 'Pepe le Pinot' Pinot Noir  
Beechworth VIC

Claus Preisinger (2016) \$16/\$78  
→ 'Kalkstein' Blaufrankisch  
Burgenland AUT

Cottanera (2016) \$14/\$68  
→ Narello Mascalese, Narello Cappuccio  
Etna ITA

Konpira Maru (2017) \$13/\$63  
→ Cabernet Sauvignon, Merlot  
Kilmore VIC

