

TO SHARE —

WAYWARD OLIVES, SALTBUSH FOCACCIA	10
BBQ ARTICHOKE DIP, PROSCIUTTO, HOUSEMADE CIABATTA	16
GRAZING BOARD, CURED MEATS, CHEESE, PICKLES, OLIVES, FOCACCIA	44

SMALLER PLATES —

BEEF TARTARE, DAUPHINOISE POTATO, CONFIT DUCK YOLK, BUCKWHEAT	16
BBQ LAMB CUTLET, CAPSICUM & CHILI EMULSION, SMOKED OLIVE	14
CONFIT TOMATO & BURRATA TARTELETTE, BASIL & PEA PESTO	14
PEPPERBERRY CRUMPETS, TROUT MOUSSELINE, CUCUMBER, FINGER LIME (2)	22
BBQ KANGAROO SKEWER, RASPBERRY, NATIVE CRUMB	15
POTATO SCALLOPS, WATTLESEED CREAM, CURED YOLK (3)	18
WOODFIRED TARTE TATIN, SHALLOT, GOATS CURD	13

LARGER PLATES —

LAMB SADDLE, CHARRED WARRIGAL GREENS, QUANDONG AGRODOLCE	44
WATTLESEED CRUSTED CHICKEN LEG, CHICKEN FAT, PICKLED ZUCCHINI FLOWERS	38
PORK NECK, APPLE CIDER JUS, CHARRED RADICCHIO, SALTBUSH	42
WOODFIRED DUCK BREAST, CHERRY GASTRIQUE, DAUPHINE POTATO, PICKLED CHERRIES	43
BURRATA, BURNT NECTARINE, LEMON MYRTLE VINAIGRETTE, FENNEL	36
FRIED EGGPLANT, BBQ TOMATO, PESTO, GOATS CHEESE, BUCKWHEAT	34

PIZZA —

FIOR DE LATTE, BASIL PURÉE, SUGO - 25
SMOKED CHICKEN, WOOD ROASTED CAPSICUM, NDUJA, SCAMORZA - 28
MORTADELLA, SMOKED PINEAPPLE, FIOR DE LATTE - 27
BBQ NECTARINE, PEA PESTO, FIOCCO DI PROSCIUTTO, BURRATA - 30
EGGPLANT, GREMOLATA, GOATS CURD, SMOKED OLIVE - 26

GLUTEN FREE BASE + 5

SIDES —

HAND CUT CHIPS, CONFIT GARLIC AIOLI - 12
ASPARAGUS, PISTACHIO, CURED YOLK, GREMOLATA - 14
BBQ WOMBOK, SCAMORZA, PROSCIUTTO - 14
FIRE ROASTED PEAS, WARRIGAL GREENS, LARDO, FINGER LIME - 13

AFTER —

CHOCOLATE & WATTLESEED PARFAIT, CHERRY, DAVIDSON PLUM MASCARPONE, ALMOND - 20
SMOKED PINEAPPLE, MANGO, BLACK SESAME ICE CREAM, WHITE CHOCOLATE - 18

CHEF'S SELECTIONS
GRAZING 69pp // EXPERIENCE 85pp