
MENU

Summer 2018

SMALL BITES

Oyster with red wine and shallot dressing	4.5
Sea salt potato crisps	5
Warm marinated Mt. Zero olives	7
Edamame with miso chilli sambal	8
Crispy polenta chips with roasted capsicum and coriander aioli	14
Dips with warm Turkish bread and hazelnut dukkah	13
Mitchell Harris Sabre pickled mussels, crostini and saffron aioli	18

FOR A FEW

White anchovies on sourdough with pico de gallo	15
Oyster mushroom chips with chilli vinegar	13
Saganaki grilled Kefalograveira cheese, pickled fennel, rocket, hazelnut dukkah and warm bread	17
Barbecued Filipino chicken skewers with chilli and coriander sinamek	16
Pear, parmesan and rocket salad with vincotto dressing	10
Grazing board - olives, dip, house made pickles, hazelnut dukkah and local charcuterie with warm bread	37
Cheese - selection of three cheeses, walnuts, quince paste and a selection of crackers	50g <i>small</i> 22
	80g <i>large</i> 32

A LITTLE BIGGER

Crispy golden potato pizza, aged cheddar, crisp herbs and truffle oil	15
Pork belly bao with asian slaw salad and hoisin ginger sauce	18
Lobster prawn brioche roll with celery, chives and wasabi mayonnaise	20
Brioche burger - 12 hour braised lamb, Monterey Jack, tangy green mayonnaise, rocket and Brooklyn pickle	20