

EAT

SMALLER

Marinated olives. (V)(GF)(DF) \$8

Edamame, spicy garlic miso (V,VE,GF,DF) \$7

Goat & turmeric croquettes, smoked paprika, herb aioli \$12

Beef tartare potato skins, peppercorn aioli (x4) (GF,DF) \$12

French onion soup, gruyere toasted rye. \$15

Wild boar & beef pie, roast pine mushroom, black garlic puree, truffle oil. \$18

Crispy tofu & broccoli, roasted hazelnuts, endive, cannellini beans, citrus oil (VE) \$15

Duck Liver parfait, brique d'affinois toasted brioche, pedro ximenez pickled shallots, seeded mustard, walnut glaze. \$17

Soy & lime marinated Yellowfin Tuna, horseradish & wasabi cream, pickled ginger, lilliput capers, nori, watercress. (GF) \$19

Blue swimmer crab spaghetti, blistered cherry tomatoes, lemon infused extra virgin olive oil, purple carrots & dill \$22

BAO

Fried chicken, lettuce, cucumber, kewpie mayo. \$14

Grilled Halloumi, roast pumpkin & avocado relish, fried parsley leaf. (V) \$14

Pork & leek choya chinese bao, fried enoki, hoisin mayo & chilli oil. \$14

LARGER

Confit duck leg cassoulet, baked gnocchi, Brussel sprouts, dehydrated leek, oregano. \$38

Herb and cracked pepper tagliatelle, sugar snap peas, broadbeans, egg yolk jam & butter emulsion. (V) \$30

Charred pork cutlet, buckwheat, pear & apple ratatouille, onion & pumpkin puree, vietnamese mint, oregano jus. (DF*) \$36

Braised lamb shoulder, pressed celeriac, potato puree, pine mushrooms, ashed goat cheese, mint oil, shallot & cabernet butter. (GF) \$36

Pan Fried Blue Eye cod, braised fennel, leek & pea puree, picked kohlrabi, dill, tangelo dressing. (GF) \$38

Black Angus eye fillet, pressed beetroot and bone marrow, roasted cippolini onion, black garlic & oregano butter. (GF) \$47

Riverine grain scotch fillet, Dijon mustard, black garlic & oregano butter, & chefs choice of two sides. 450g for two. (GF) \$59

SIDES

Charred green vegetable salad, kale, candied almonds, turmeric & grapefruit dressing. (GF,V) \$10

Cauliflower and broadbean salad, olive tapenade, red pepper chutney, sherry vinaigrette. (VE,GF,DF) \$10

Spiced corn cob, lime & paprika butter, roasted padron peppers, parmeson crisp. (V,GF) \$10

Super crunch fries, caper & garlic aioli (V) (GF) \$8

THE SHORT LIST

FIZZ

2018 Vinea Marson Prosecco (Heathcote, Victoria) (120ml)	\$12
N.V.Varichon & Clerc Brut Piccolo (Savoie, France) (200ml)	\$16

APERITIF & COCKTAILS

Maidenii classic <i>On the rocks with a wedge of orange. The perfect way to start any meal. (45ml)</i>	\$13
Le Birlou <i>Perfectly blended harmony of chestnuts and crisp apples, on crushed ice. Tres Chic! (30ml)</i>	\$10
Zucca Rabarbaro <i>A herbaceous yet sweet Amaro from Italy uniquely featuring Chinese rhubarb. (45ml)</i>	\$12
RinQuinQuin <i>A gentle and alluring aperitif made from peaches.</i>	\$10
Bitter French <i>A french 75 riff with Campari, think sparkling ruby grapefruit juice. A great aperitif.</i>	\$19
Negroni <i>The greatest cocktail ever made? Well, it's up there.</i>	\$19
Burnt Orange & Vanilla Bean Margarita. <i>Housemade burnt orange syrup with Tequila and lime.</i>	\$19
Martini <i>Tell us how you like it!</i>	\$18
Brass Monkey <i>A sweet yet sour concoction featuring Zubrowka, Pavan, lime juice and Frangelico.</i>	\$18
Whisky Sour <i>Two parts whisky, one part sour and half sweet, with egg white.</i>	\$16
Old fashioned <i>Bourbon, angostura bitters, sugar and a lick of Grand Mariner, a classic.</i>	\$19

BEER

PHILTER XPA (Marrickville, NSW) 4.2%	\$10
<i>After it's launch in 2017 it's been a firm staff favourite. crisp, easy delicious!</i>	
PALLING BROTHERS Pale (Heathcote, Victoria) 4.9%	\$10
<i>A couple of local legends out in Heathcote putting great beers in cans, give it a go!</i>	
3 RAVENS Acid (Thornbry, Victoria) 3.5%	\$11
<i>A refreshing acidity and bright tropical flavour make this summery beer infinitely crushable.</i>	
BAD SHEPHERD Draught (Cheltenham, Victoria) 4.4%	\$9
<i>A true session beer, something for those who might be experiencing their first brush with the wide world of craft beer.</i>	
PHILTER Caribbean Stout (Marrickville, NSW) 7.0%	\$14
<i>Silky chocolate and coffee flavours are topped off by rum and raisin notes for a smooth finish with a sweet back note.</i>	
BODRIGGY Highbinder (Abbotsford, Victoria) 4.8%	\$9
<i>Highbinder is a flavourful, yet smash-able American style Pale Ale that pours a pale golden colour. Citrus and Stone-fruit aromas are in abundance thanks to a generous amount of Mosaic and Calypso hops, and specialty malts add a subtle biscuity, toasty character creating a complex, but balanced pale.</i>	

FOR THE BEVERAGE BIBLE, JUST ASK.