



EAT

SMALLER

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

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

Sydney Rock oysters, rosé granita. (GF,DF)(LIMITED SUPPLY) **\$4ea**

Gyoza, soy & green chilli paste, pickled carrots, fried leek, parsley dressing. (V) **\$14**

Harvey Bay scallops & lime ceviche, chawanmushi, smoked salmon roe, sea spray, pickled chilli & sorrel. (GF,DF) **\$20**

Salumi plate, De Palma Ventricina, Finocchiata, preserved vegetables by La Giardiniera Di Morgan. (GF,DF) **\$18**

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

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

Grilled Cape Moreton scarlet prawn skewers, house pork & chilli merguez, basil & citrus emulsion. (GF,DF) **\$26**

Crispy Pork belly, poached apple, spiced kale, smoked peanuts, peach & shallot puree, angel hair chilli. (GF,DF) **\$21**

BAO

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

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

Confit Duck leg, wombok slaw, blood plum chutney & coriander. **\$15**

LARGER

Pan Fried Flathead, braised fennel, leek & pea puree, pickled kohlrabi, dill, tangelo dressing. (GF) **\$36**

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

Duck breast, Du Puy lentils, sour zucchini, pear puree & tarragon jus. (GF,DF) **\$38**

Braised lamb shoulder, buckwheat, baby beetroot, lemongrass & blood orange yogurt, radish, ashed goats cheese & mint jus. (GF) **\$37**

Black Angus eye fillet, potato & black garlic fondant, Dijon mustard, shiraz & tarragon butter. (GF) **\$47**

Riverine grain scotch fillet, Dijon mustard, shiraz & tarragon butter, & choice of two sides. 450g for two. (GF) **\$59**

SIDES

Roast beetroot salad, chickpeas, mint yogurt, radish & sherry dressing. (GF,V) **\$10**

Fig & watercress salad, blood plum, blue cheese, blackberry & pomegranate dressing. (GF) **\$12**

Roasted heirloom tomato & zucchini blossom salad, oregano, sherry & cherry dressing. (GF,DF) **\$10**

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

THE SHORT LIST

FIZZ

N.V. Babo Prosecco (Friuli, Italy) (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>	\$17
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>	\$19
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>	\$17
Old fashioned <i>Bourbon, angostura bitters, sugar and a lick of Grand Mariner, a classic.</i>	\$19

BEER

PHILTER XPA (Marrickville, NSW) 4.2% <i>After it's launch in 2017 it's been a firm staff favourite. crisp, easy delicious!</i>	\$10
PALLING BROTHERS Pale (Heathcote, Victoria) 4.9% <i>A couple of local legends out in Heathcote putting great beers in cans, give it a go!</i>	\$10
3 RAVENS Acid (Thornbry, Victoria) 3.5% <i>A refreshing acidity and bright tropical flavour make this summery beer infinitely crushable.</i>	\$11
BAD SHEPHERD Draught (Cheltenham, Victoria) 4.4% <i>A true session beer, something for those who might be experiencing their first brush with the wide world of craft beer.</i>	\$11
BODRIGGY Pale ale (Abbotsford, Victoria) 4.8% <i>Bodriggy make 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>	\$11

FOR THE BEVERAGE BIBLE, JUST ASK.