

# MENU

## SMALLER

*Chicken buns, cucumber, iceberg, kewpie mayo. \$15*

*Corn and sage croquettes, sriracha mayo. (X4) (V) \$13*

*Pan fried sardine fillets, wombok & fennel remoulade,  
broad beans. (GF,DF) \$16*

*Beef tartare potato skins, porcini aioli. (X4) (GF,DF) \$14*

*Duck liver parfait, cornichons, brioche. (GF\*) \$15*

*Chive gyoza, ginger and soy dressing, spring onion,  
angel hair chilli. (DF,V) \$14*

*The hams, house made brioche and pickles. (GF\*) \$22*

## LARGER

*Rare roasted duck breast, parsnip puree, house duck mergez,  
roasted shallot, blackberry jus. (GF) \$42*

*braised lamb shoulder, beetroot fondant, semi dried tomato,  
pea puree, capsicum emulsion, mint. (GF) \$42*

*Pumpkin and spinach tortellini, roasted baby beetroot,  
smoked eggplant puree, oregano. (V) \$27*

## SIDES

*Baked chat potatoes and cabbage salad, nutritional yeast,  
extra virgin olive oil (GF,V) \$9*

*Roasted asparagus, ruby grapefruit dressing, sea salt flakes (GF,V,VE) \$11*

*Fries, roasted garlic aioli (GF,V) \$8*