

Night time

[T]ruffles: add a generous portion of local "Blue Frog" truffles	9
Longaniza Oscura / Jabali / Morcon Ahumado Picante	[1, 2 or 3]
Cacciatorini Piccante / Wagyu Pastrami / Lonza	13/18/22
South coast oyster, natural or baked with bacon jam and pangrattato	3.5/4
Alto Misto olives marinated with bay, garlic, chilli	7
June Pistachios, roasted, spiced and smoked	7
[T] Baked Ingelara pumpkin, local chestnuts, pork crackling	19
Confit Berkshire pork jowl, dashi glaze, pickles, shiso	21
[T] Slow cooked beef cheek, parsnip, chestnut, smoked oil	22
[T] Vanella buffalo mozzarella, local walnuts, basil, rye	20
Torched kingfish and scallop sashimi, ponzu, wild rice, cucumber, bonito	23
[T] Linguini of braised rabbit, hazelnuts, smoked butter, tarragon	23
Pressed ricotta, curried spinach, heirloom carrots, eggplant pickle	29
Roast kingfish, dashi broth, brightside turnips, sprouting broccoli	34
[T] Charred flat iron steak, confit young garlic, celery reduction	32
Smoked suckling pork belly, whitlof, persimmon, yuzukoshu	34
[T] Dutton park duck breast, local mushrooms, organic white miso, puffed tendons	35
[T] Jerusalem artichokes, charcuterie dressing	11
Salad of mustard leaves, tahini dressing, nori, crispy onion	9
[T] Smoked potato mash, celery gravy	11
L'Artisan 'Mountain Man' Washed Rind [VIC] / Heidi Gruyere [TAS]	[1, 2 or 3]
Berrys Creek 'Tarwin' Blue [VIC] / Pyengana Cheddar [TAS]	12/17/22
Owen's pears, house mascarpone, brik, maple	16
[T] Dark chocolate, mandarin, hazelnut	16
Mum's olive oil cake, sesame, persimmon	16
<u>Feed Me: five of our favourites</u>	67pp
[Min 2 people]	