

Sunday Night 5:30-9:00 [Menu changes weekly]

9

[T]ruffles: add a generous portion of local "Blue Frog" truffles

Papada de Cerdo, Wagyu Pastrami, Longaniza Oscura, Jabali [1, 2 or 3]

Morcon Ahumado Picante, Cacciatorini Picante 13/18/22

Alto Misto olives marinated with bay, garlic, chilli 7

Junee Pistachios, roasted, spiced and smoked 7

[T] Baked Ingelara pumpkin, chestnuts, brik, sage 19

Seafood and saffron broth, charcuterie, charred bread, lemon 23

[T] Confit Berkshire pork jowl, dashi glaze, pickles, shiso 21

[T] Slow cooked beef cheek, parsnip, chestnut, smoked oil 22

Pressed ricotta, curried spinach, heirloom carrots, eggplant pickle 29

[T] Charred flat iron steak, slow roast red onion, celery reduction, horseradish 32

[T] Salad of mustard leaves, tahini dressing, nori, crispy onion 9

Soft chocolate, mandarin, hazelnut 16

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