

Lunch 11:30-2:30

[T]ruffles: add a generous portion of local "Blue Frog" truffles 9

*Cold cuts:*

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

Morcon Ahumado Picante, Cacciatorini Picante 13/18/23

*Snacking:* 3.5/4

South coast oyster, natural or baked with bacon jam and pangrattato 7

Alto Misto olives marinated with bay, garlic, chilli 7

Junee Pistachios, roasted, spiced and smoked

*Mains:*

[T] Soup of the day, served with Three Mills bread and butter 13.5

[T] Soft polenta, smoked cod, slow egg, burnt thyme butter [gfo] 19

Sobrassada on toast, slow egg, topaz apple and cucumber salsa [gfo] 18.5

Fried eggs, creamed spinach, labneh, broccolini, chilli [veo, gfo] 19

[T] Rigatoni, kale, Gooda Creek mushrooms, harissa, orange [ve, gf] 20

[T] Buffalo mozzarella, Owen's pears, smoked walnuts, basil, garlic bread [v, gfo] 18

Udon noodle broth, smoked pork, slow egg, black garlic, chilli oil 19

[T] Baked Tumut Trout, pancetta, turnips, charred bread [gfo] 24

[T] Gigli pasta, slow roast lamb, cavolo nero, smoked butter, basil 21

*Sides:*

+ Gooda Creek mushrooms 5 / Soft fetta 5 / Avocado 5

Lost River bacon 6 / Gluten free bread 2

*Australian cheeses:*

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

V/VO = Vegetarian/Vegetarian option, VE/VEO = Vegan/Vegan Option

GF/GFO = Gluten free/gluten free option