



NIGHTTIME

THINGS TO START

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| Marinated Crookwell olives | 6.9 |
| Junee pistachios, roasted & smoked | 6.9 |
| Roast bread in wagyu fat, rosemary | 6.9 |

SEAFOOD

| | |
|--------------------------------------|-----------|
| South Coast oyster | 3.5/18/36 |
| Baked oyster, bacon jam, pangrattato | 4/20/39 |

CURED MEATS

Served with bread & Fedra olive oil

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|-------------|----|
| One meat | 13 |
| Two meats | 18 |
| Three meats | 23 |

Salumi's cacciatorini [dried salami w spice]
 Salumi's salsiccia finocchietto [sweet coarse salami w fennel]
 Lonza
 Wagyu pastrami, pickled chilli
 Truffle Salami
 De Palma capocollo

CHEESES

Served with bread, fruit & Fedra olive oil

| | |
|---------------|----|
| One cheese | 12 |
| Two cheeses | 17 |
| Three cheeses | 22 |

L'Artisan Mountain Man Washed Rind [Cow], VICTORIA
 Heidi Gruyere [Cow], TASMANIA
 Tarwin Blue [Cow], GIPPSLAND
 Pyengana Cheddar [Cow], TASMANIA

JUST FEED ME!

67pp

LET US DO THE WORK FOR YOU. WE'LL BRING YOU FIVE OF THE CHEF'S FAVOURITES

JUST WINE ME!

33pp

SMALL PLATES

- Crispy silken tofu, local mushrooms, shiso 21
Perfect with the 2016 Eden Road Long Road Pinot Noir, Murrumbateman
- Confit Berkshire pork cheek, dashi glaze, pickles, nasturtium
Perfect with the 2016 Mada Blanc Gewürztraminer/Pinot Gris/Riesling, Hilltops NSW
- Buffalo mozzarella, local heirloom tomatoes, basil
Perfect with the 2016 Half Moon Pinot Gris, Braidwood NSW
- Torched kingfish, scallop sashimi, ponzu, sesame, cucumber, bonito 23
Perfect with the 2016 Ravensworth Riesling, Murrumbateman NSW
- Linguini of braised rabbit, hazelnuts, smoked butter, tarragon
Perfect with the 2014 Collector Tiger Tiger Chardonnay, Tumbarumba NSW

LARGE PLATES

- Pressed and smoked ricotta, curried spinach, yellow squash, black garlic 29
Perfect with the 2016 Mada Blanc Gewürztraminer/Pinot Gris/Riesling, Hilltops NSW
- Roast kingfish, braised cos, mussels, smoked butter 34
Perfect with the 2015 Wimbali Unoaked Chardonnay, Murrumbateman NSW
- Confit duck leg, heirloom carrots, figs, leaves
Perfect with the 2016 Mada Syrah Nouveau, Canberra District
- Charred wagyu inside skirt, snake beans, confit young garlic, celery reduction
Perfect with the 2013 Nick O'Leary Seven Gates Tempranillo, Canberra District
- Smoked suckling pork belly, zucchini, cavolo nero, chicken broth, chilli oil
Perfect with the 2014 Collector Tiger Tiger Chardonnay, Tumbarumba NSW

SIDES

- Salad of local leaves, tahini dressing, nori, crispy onion 9
Heirloom carrots, coffee, speck, sesame
Smoked potato mash, celery gravy

DESSERTS

- Perfect with the 2015 Mount Majura Noble Pinot Gris, Canberra District*
- Local nashi, house mascarpone, brik, maple
Coconut, fire roasted pineapple, green tea crumble, rum
Dark chocolate, raspberries, marshmallow 16