

DinnerMonday-Saturday, 5:30pm-close

Sourdough and local olive oil	6
Pistachios, spiced and smoked	7
Alto Misto olives marinated with bay, garlic, chilli	7
South coast oyster, natural or baked with bacon jam and pangrattato	3.5/4
Wagyu pastrami / Longaniza oscura / Navarro / Wagyu bresaola	[1, 2 or 3]
Morcon ahumado piccante / Cacciatorini picante	13/18/22
King salmon tataki, blood orange, shiso, kewpie	22
Vanella buffalo mozzarella, smoked walnuts, basil, rye	20
Local grilled asparagus, egg yolk, smoked oil, dried scallop	20
Linguini of braised rabbit, hazelnuts, smoked butter, tarragon	23
Wagyu girello, piccalilli, shungiku, charred bread	22
Confit Berkshire pork jowl, dashi glaze, pickles, shiso	21
Charred wagyu skirt, pickled Nameko, soy, parsley	25
Pressed ricotta, curried spinach, carrots, black garlic	29
Kingfish, nettle, buckwheat and cuttlefish ragout, lemon, basil	34
30 day aged Lost River sirloin, slow roast red onion, celery reduction, horseradish	35
Smoked suckling pork belly, witlof, pear, yuzukoshu	34
Dutton park duck breast, artichoke, peas, blood orange, maple	35
Gai lun, broccolini, rapini, oyster sauce, sesame	11
Salad of mustard leaves, sugar snaps, tahini dressing, nori	9
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
Bitter chocolate tart, mulberries, yuzu, whipped coconut	16
Halva semifreddo, pistachio, kataifi	16
Spiced pumpkin cake, burnt maple ice cream, puffed grains	16
<u>Feed Me: five of our favourites</u>	67pp
[Min 2 people]	