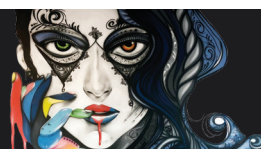




To Share

In House Marinated Gordal Olives	\$12
Charred Turkish Bread / Beets / Labneh / Hummus	\$12
Fries / Chicken Gravy / Goats Curd	\$11
Sweet Potato Wedges / Smoked Sour Cream	\$11
Cajun Buttermilk Fried Chicken / Hot Sauce / Aioli	\$16
Cape Grim Flat Iron Steak Sandwich / Onion Caramel / Cured Yolk / Burger Cheese	\$18
Sticky Pork Belly / Apple / Raw Fennel / Caper	\$17
Huan Lamb Spare Ribs / Lemon Soy Sauce	\$22
Pan Roast Salmon / White Radish Remoulade / Burnt Lemon	\$18
BBQ Octopus / Za'atar / Salted Lemon Aioli	\$16
Scallop Ceviche / Nashi Pear / Organic Green Salad	\$19
Falafel / Labneh / Raw & Roasted Beets	\$16
Toasted Corn, Asparagus & Chilli Fritter / Green Goddess Sauce	\$16
Cauliflower Couscous Salad / Fried Halloumi / Soft Egg / Pickled Onion	\$16
Avocado Chocolate Mousse / Coyo Cream / Oatmeal Biscuit	\$14
Summer Berry Knickerbocker Glory	\$14
Cheese / Crackers / Pernod Grape / Nut & Biscuit Crumb	\$26

Please advise our team of any special dietary requirements. Whilst we take the utmost care with the preparation of our meals, we cannot guarantee your food will not contain traces of allergens.





Late Night Menu

In House Marinated Gordal Olives	\$12
Cheese / Crackers / Pernod Grape / Nut & Biscuit Crumb	\$26
Pyengana Cheddar & Horseradish Toastie Add Prosciutto	\$12 + \$5
Avocado Chocolate Mousse / Coyo Cream / Oatmeal Biscuit	\$14

Kids Menu

The Garden Patch (Selection Of Raw Veg In Edible Mud)	\$12
Fried Chicken Bites / Fries	\$12
Pan Roasted Salmon / Fries	\$12

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