

TO START

- Coffin Bay oysters by Gazander - natural or shallot mignonette 5 ea
Antipasto - selection of small goods, arancini, marinated olives, grissini 21pp
Local Swordfish, taramasalata, spring onion, pumpkin seeds 23
Octopus, kohlrabi, XO nduja dressing, lemon (gf) 24
House made Spanakopita (v) 17
Stracciatella, Spring vegetables, toasted hazelnuts, blood orange (gf) (v) 22

PASTA

hand-made in house daily

- Orzo, confit duck, mascarpone, guanciale, nettle pesto, seasonal vegetables 36
Potato gnocchi, capsicum, harissa, smoked almond, ricotta, basil (v) 34
Tomato chitarra, braised beef brisket, fermented fennel, chilli, rocket 35
Tortellini of squid ink & crab, saffron tomato broth, charred corn, salmon roe 36

MAINS

- Fresh fish of the day POA
Grilled zucchini, black sesame yoghurt, cous-cous, puffed wild rice (v) 33
Twice cooked La Ionica Chicken, smoked eggplant puree, radicchio, Persian feta, bee pollen (gf) 36
36° South Sirloin, onion soubise, leeks, mustard emulsion, jus (gf) 44
Signature Lamb Press, Pancetta, parsnip skordalia, granny smith apple, green peas, broccolini, rosemary (gf) 38

TASTING MENU

- Ready to indulge?
Let our chefs feed you with our 5-course Spring Tasting Menu 95 pp
Additional cheese course 10 pp
Matching wines 65 pp

SIDES

- George's Greek horiatiki Salad (v) 12
Local greens, garlic butter (gf) (v) 12
Crispy potatoes, rosemary salt (gf) (v) 10