

est 2002

TO START

- Port Lincoln sardines, oregano, bay leaf, fresh lime (gf) 14
- Antipasto - selection of small goods, arancini, marinated olives, grissini 22pp
- House cured Atlantic Salmon, pernod, garlic aioli, dill, capers (gf) (df) 23
- Greek haloumi, heirloom beetroot, salsa verde (v) (gf) 24
- House made Gruyère tart, leek, onion, nashi pear (v) 19
- Beef tartare, Kalamata olives, preserved lime, shallots, cured egg yolk, native berry cracker 24

PASTA *hand-made in house daily*

- Cauliflower risotto, chives, hazelnuts, lemon burnt butter (v) (gf) 33
- Saffron spaghetti, pecorino cream, 63° egg, marjoram, black pepper (v) 35
- Beef tortellini, bechamel, basil pesto, pine nuts, oven dried tomatoes 36
- Squid ink linguine, octopus, calamari, pancetta, nduja crumb 36

MAINS

- Fresh fish of the day POA
- Grilled eggplant, broccolini, harissa, cashew butter, puffed barley (v) (df) (vgn) 34
- Twice cooked duck breast, confit duck leg 'baklava', sauerkraut, port figs 38
- Riverine Sirloin, heirloom carrots, marrow butter, jus (gf) (df) 44
- Signature Lamb Press, Pancetta, tomato chilli sugo, soffrito, Greek feta, anchovy oil (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 grain salad, radish, yoghurt, honey (v) 12
- Seasonal vegetables, ouzo butter (gf) (v) 13
- Crispy potatoes, rosemary salt (gf) (v) (df) 12