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**TASTING MENU**  
(MIN 2 PEOPLE)

<b>5 COURSES</b> .....	<b>90</b>
<b>WINE PAIRING</b> .....	<b>55</b>

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**SNACKS**

HOUSE MADE SOURDOUGH  
BREAD HOMEMADE BUTTER  
8.5

\*GARDEN PLATTER  
17

\*CHARCUTERIE BOARD  
29  
(\*ONLY AVAILABLE DURING LUNCH)

**\* SMALL PLATES \***

<b>PAROO KANGAROO TARTARE</b> .....	<b>19</b>
ANCHOVY, WILD RICE, SALTBUSH, PICKLED QUANDONG	
<b>NEW SEASON ASPARAGUS</b> .....	<b>19</b>
GOAT CHEESE, BUTTERMILK, NASTURTIUM, BROCCOLI	
<b>CURED COORONG MULLET</b> .....	<b>22</b>
APPLE, PICKLED GRAPES, SMOKED ROE, SORREL	
<b>LOCAL SQUID</b> .....	<b>22</b>
SWEET ONION, PORK, KARKALLA, FINGER LIME	

**\*\* LARGE PLATES \*\***

<b>COORONG ANGUS BEEF * ALLIUMS * PARSLEY * BEEF &amp; MOLASSES JUS</b> .....	<b>36</b>
<b>HAY VALLEY LAMB * SMOKED YOGHURT * CARROT * DATE</b> .....	<b>36</b>
<b>CHICKEN * CARAMELISED CAULIFLOWER * PROSCIUTTO * CELERIAC * PLANTAIN</b> .....	<b>33</b>
<b>SLOW COOKED EGG * MUSHROOM RAGU * GRAINS * CRISPY EGGPLANT</b> .....	<b>33</b>
<b>BARBECUED OCTOPUS * N'DUJA * ORGANIC BLACK QUINOA * AVOCADO * JALAPEÑOS</b> .....	<b>36</b>

**SIDES**

FRIED BABY POTATOES,  
YOGHURT, GREEN  
PEPPERCORN, ROSEMARY  
9

BABY COS LETTUCE, DRY  
CHICKEN, MANCHEGO &  
CONFIT GARLIC DRESSING  
8

ROAST BEETROOT, RICOTTA,  
SMOKED ALMOND, VINCOTTO  
12.5

**\* DESSERTS \***

<b>COCONUT, STRAWBERRY, RHUBARB, BUTTERMILK, MINT</b> .....	<b>17.5</b>
<b>CELERIAC, ROASTED WHITE CHOCOLATE AND LEMON</b> .....	<b>17.5</b>
<b>SMOKED CHOCOLATE, FIG LEAF AND ALMOND</b> .....	<b>17.5</b>
SELECTION OF ARTISANAL CHEESES 50G EACH & CONDIMENTS	
TWO CHEESES.....	24
THREE CHEESES.....	34
COMPLETE CHEESE TASTING.....	55

**\*\* SPRING 2017 \*\***  
**HEAD CHEF \* MATT FITTON**