



Dinner

BERRY SOUR DOUGH with Morella Grove Olive Oil **\$7**

Entrée

PORK RILLETTE, Grilled Sourdough, Cornichons , Watercress and Truffle Oil **\$17**

GREEN & FLAT BEAN SALAD, Caponata, Tom Buffalo Mozzarella & Lemon **\$17**

SHAVED ASPARAGUS, Mizuna, Roasted Corn, Toasted Almonds and Popcorn
Vinaigrette **\$18**

COMPRESSED MELON, Shaved Mojama , Preserved Lemon, Fennel, Pine Nuts
and Baby Basil **\$18**

Mains

SKIRT STEAK served with Cafe de Paris Butter, French Fries and Watercress **\$19**

GRILLED CHICKEN MARYLAND with Fattoush, Hummus, Pickles **\$22**

POTATO GNOCCHI, Zucchini, Sauce Vierge and Shaved Pecorino **\$22**

LAMB RUMP, Miso Eggplant Puree, Broccolini and Tare **\$24**

ROASTED PORK BELLY w. Quinoa Attamalada, Grilled Capsicum and Toasted
Corn **\$24**

Sides

BABY GEM LETTUCE & Caper Salad **\$9**

KIPFLER POTATOES in Annatto Oil **\$9**

Desserts

PEACH MELBA; Almond Parfait, Poached Peach & Strawberry Puree **\$13**

LEMON VERBENBA PANNA COTTA, Meringue, Lemon Curd & Sable **\$13**