



TO START

House made bread + cultured butter 5

Warm marinated olives (v) 6

Freshly shucked local oysters (6) natural 21 | kilpatrick 23 | two cheese baked 25

SMALL 1 for 18 | 2 for 34 | 3 for 48

Seared cape grim hanger steak + broccoli + café de paris butter (gf)

Barbequed wallaby + crispy sage potatoes + smoked ricotta

Fermented mushroom + roast baby beetroot + cauliflower cream + crispy shallots + sunflower seeds (v) (gf)

Char grilled tasmanian pork belly on the bone + brandy peaches (gf)

Pan roasted chicken + lemon thyme burnt butter + wilted spinach + pumpkin jam (gf)

Grilled bone marrow caramelised onion + fresh bread | escargot garlic butter + fresh bread

Cured venison + charred eggplant relish + pea shoots + hung yoghurt (gf)

Atlantic salmon tartare + fresh herbs + sesame seeds + lime soy + lavosh

Texture of carrot + wild rice + nutritional yeast + beetroot oil (v)(gf)

Spring bay mussels + garlic + white wine + cream + crusty bread

Potato starch fried oyster mushroom + sweet melon jam (v)

LARGE

Pumpkin spinach and pine nut ravioli + tomato + basil olive oil + almond ricotta (v) 29

The vintage beef company strip loin MB3 + crispy potatoes + broccoli + red wine jus (gf) 44

Pan roasted wild clover lamb leg + peas + crispy mint + grilled zucchini + pumpkin seed pesto (gf) 36

Munt Roland Scotch fillet + mushrooms + roasted pumpkin + goats fetta + café de paris butter (gf) 44

Local calamari + chorizo stuffing + charred broccoli + tomato broth + smoked ricotta 35

Crispy skinned duck breast + beetroot carpaccio + drunken cranberries + thyme labneh + roasted capsicum +
elderflower vinaigrette (gf) 36

Smoked harissa eggplant + vegetable crackle + peaches (v)(gf) 28

SIDES 8

Crispy potatoes + smoked aioli

Charred broccoli + pumpkin seed pesto + crispy mint (v)(gf)

Roasted pumpkin + lemon and thyme burnt butter + sunflower seeds (gf)

Grilled zucchini + pea + ricotta + leaves + lemon olive oil

DESSERT + CHEESE

Coconut tapioca + smoked tea syrup candied ginger + pine nuts (v)(gf) 14

Dark chocolate mousse bar + brandy peach puree = meringue chards + almond crumb (gf) 14

Matcha creamed black rice + lemongrass white chocolate ice cream (gf) 14

Brown sugar and macadamia crème brûlée (gf) 12

Southern sky cheese selection - bees wax blue + vintage cheddar + brie + paste + fruit toast + lavosh 23

(v) vegan | (gf) gluten free | gluten free bread +1.5