



# M E N U

## PLATES TO SHARE

Oysters shucked to order .....	\$4ea
Almonds, olives, fresh baked bread & butter .....	\$19
Spiced, salted almonds .....	\$7
House marinated Australian olives .....	\$7
Fresh baked bread & butter .....	\$8
Spiced fries with red pepper ketchup & mayo .....	\$10
Mushroom, smoked cheese & truffle arancini .....	\$12
Chicken liver pâté with pickles & crostini .....	\$17
Cured meats, pickles & fresh baked bread .....	\$28
Zucchini flowers stuffed with smoked cheese, ricotta, pine nuts & lemon ..	\$19
Citrus cured salmon, sesame, seaweed, cucumber, & salmon roe .....	\$23
Marinated Spanish sardines in the tin with toast & pickled eggplant .....	\$22
Grilled king prawns with garlic butter .....	\$21
Green beans with tarragon butter .....	\$12
Roast corn, rocket, raddish & whipped feta salad .....	\$14
Charred greens, garlic, chili & lemon .....	\$12
Crisp baby potatoes with mint, parsley & sherry vinegar .....	\$11

## MAINS

300g Sirloin steak with peppercorn sauce, herb potatoes & watercress .....	\$39
Market fish of the day with seasonal accompaniments .....	\$34
Roast chicken, seasonal vegetables & pancetta .....	\$37
Roast artichoke and cauliflower with almond & black garlic .....	\$28

## DESSERT

Apple and rhubarb crumble with brown butter & brandy ice-cream .....	\$17
Chocolate fondant with orange, ginger, date & orgeat cream .....	\$17
Selection of three cheeses, seasonal fruit preserve, lavosh & sourdough ....	\$28