

**BROWSE****OYSTERS**

Coffin Bay, TAS	4.5
Clair de Lune Bouton, NSW	4.5
Moonlight Kiss, NSW	5
The Rusty Wire, NSW	5.5

**TO START**

Beef tartare, tarragon toast	6ea
Crudités, tarama	9
Haloumi, burnt honey & fennel pollen	12
Grilled octopus, chickpeas & green tomato	12
Tin of Ortiz anchovies	22

**CHARCUTERIE**

Foie gras parfait with toasted brioche	21
Bresaola (30g)	16
Lomo (30g)	14
Capocollo (30g)	14
Morcon ahumado picante (30g)	14
Villani culetta (30g)	14
7 Hermanos belotta Iberico jamón (30g)	28
Chorizo stuffed dates & cider onions	16
Kitchen charcuterie selection	29

**SALAD AND COMESTIBLES**

Grilled asparagus, curd, black garlic & basil	16
Poached chicken salad, fried artichoke, green almond & parsley	14
Calamari, radish, fried bread & 'nduja dressing	16
Charred broccolini salad, black barley, tahini & barberries	16
Tuna tartare with crushed green pea salad	28
Ricotta dumplings, buttered spinach, almond & currants	24

**FISH & MEAT**

Hapuku, zucchini flower, smoked mussels & saffron	38
Rare breed pork scotch, radicchio, mustard seeds	34
O'Connor sirloin, grilled leeks & horseradish	38
Slow roast lamb shoulder, almond & smoked paprika	38/74
Roast potatoes, confit garlic & sage	9
Cos lettuce, nashi pear dressing	9

**CHEESE**

Le Marquis Chevre du Pelussin – goat's milk, soft, France	16
Bay of Fires Clothbound cheddar – cow's milk, hard, Tasmania	16
Gorgonzola piccante – cow's milk, blue, Italy	16
Selection of three cheeses	21

**DESSERT**

Nutmeg tart, crème fraîche & candy orange	16
Green apple sorbet, sheeps' milk yoghurt & meringue	16
Organic soft chocolate, smoked almond & wattleseed ice cream	16
Rum baba, aged rum	17
Madeleine, filled with lemon curd (15 mins)	3.5 each

**CHEF'S SELECTION MENU (SAMPLE) - CHANGES DAILY**

\$75 per person (\$83 Sundays & Public Holidays) - available lunch & dinner

Freshly shucked oysters	
Organic radish, brown butter & rye	
Fried Brussels sprouts	
Tuna tartare with crushed green pea salad	
Kitchen charcuterie selection	
Spiced butternut pumpkin, pine nut cream & mint	
Black barley & farro salad, hibiscus, za'atar	
Whole slow roast lamb shoulder to share	
Roast baby kipfler potatoes, confit garlic & sage	
Iceberg lettuce, nashi pear dressing	
Salted caramel tart, vanilla & prune ripple ice cream	

A SURCHARGE OF 10% WILL BE APPLIED ON SUNDAYS & PUBLIC HOLIDAYS.