



## SNACKS

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House made flatbread, marinated olives, hummus	16
20 year old fortified shiraz & duck pate, grilled sourdough	19
House sourdough, French butter, sea salt	12
Ortiz anchovies, pickled vegetables, sourdough	19
Chargrilled garlic bread	14

## SMALLER DISHES

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Coal roasted wagyu skewers, satay sauce, crisp shallots (2)	21
Pumpkin & goats cheese arancini, lemon aioli (3)	19
Smoky bay salt 'n' pepper squid, rocket salad, aioli	21
Handmade burrata, salsa verde, truss tomatoes, tapenade	21
Chicken dumplings, black vinegar dressing, spring onions (6)	22

## LARGER DISHES

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Free range egg fettucini, SA prawns, fresh chilli, roasted garlic, olive oil, herbs	37
Casarecce, porcini mushrooms, white wine, cream, parmesan, chives	32
Rigatoni Slow cooked duck & grenache ragu, san marzano tomatoes, parmesan	34
Orichette, spring greens, fresh basil pesto, barrel aged feta	31
Crumbed line caught king george whiting, tartare, salad, fries, lemon	36
300g 'Osaka' Scotch fillet, truss tomatoes, shiraz & shallot butter	43
Slow cooked SA lamb shoulder, spiced yoghurt, mint, pickled onion, pomegranate	36
Miso roasted sweet potato, finished over coals, spring herbs, preserved lemon	34
300g Free range pork cutlet, apple remoulade	36
300g MB 6-7 wagyu scotch fillet, shiraz & shallot butter, truss tomatoes	60
Coal roasted half free range chicken, grilled aspaagus, tomatoes	36
450g Porterhouse on the bone, shiraz & shallot butter, truss tomatoes	41

## SIDES

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Fries, aioli, sea salt	13
Honey roasted local carrots, aged feta	13
Grilled broccolini, lemon, reggiano	14
House salad	12
Duck fat baby potatoes, garlic, rosemary	14

## KIDS

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King george whiting, fries, lemon	18
Casarecce, bolognaise, cheese	15
Orichette, butter, cheese	15

## DESSERT

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Traditional crème brulee, pistachio biscotti	15
Warmed triple choc fudge brownie, peanut brittle, double cream	15
Roasted strawberry, white chocolate, creme fraiche ice cream	15
Affogato	19

**CHEFS SHARED TASTING MENU**  
**5 DISH - 75 PP**

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## WINES OF THE MOMENT BY THE GLASS

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Champagne	20
Riesling	15
Chardonnay	15
Rose	15
Grenache	16
Shiraz	16
Wine of the week White / Red	16

## BEERS/ CANS

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Great Northern,	12
Corona	12
Coopers Pale Ale	12
Pikes Pilsner,	12
Sapporo	12
Peroni Red	12
Peroni 0%,	12
Cooper Lager	12
Brookvale Ginger Beer	12
Bowden Yeet	12
Barossa Cider Co Apple Cider	12

## SPIRITS

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Jack Daniels	14
Jameson	14
Monkey Shoulder	14
Sailor Jerry	14
Bacardi	14
So... London Dry Gin	14
so... Tropical Gin	14
The Still Co Shiraz Gin	14
So... Vodka	14

## NON-ALCHOLIC

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Coke	5
Coke No sugar	5
Lemonade	5
San Pellegrino 750ml	10
Aqua Panna 750ml	10