Snacks
Green Sevillano Olives 6
Sydney Rock Oyster 5.5ea
Mussel Dip on Potato Crisp with Lovage 4ea
Salt & Pepper Vegetables 13
Fried Shishito Peppers with Cabernet Vinegar 10
Our Current Favourite Cured Meat 14
Wholemeal Sourdough Flatbread & Butter Curd 7

Medium
Cured Scallop, Basil, Koji & Green Tomatoes 21
Raw Beef, Caramelised Onions & Dijon 18
Burrata with Burnt Garlic & Soured Cucumber 24
Bucatini alla Cacio e Pepe 18

Large
XO Goolwa Pippies with Savoury Doughnuts 32
Grilled King Prawns, Corn & Tarragon 28
Blackened Pork Loin, Heirloom Onions & Sorrel 33

Vegetables
Fried Russet Potatoes, Shōyu Mayonnaise & Nori 11
Tomato Salad with Green Oil and Purslane 16
Heirloom Zucchini with Buttermilk & Sunflower 15
A Salad of Greens from Somerset Farm with Wild Fennel Dressing 12

After
36 month aged Comté by Charles Arnaud 14
Fifty/Fifty Club: 50gm Comté & 50ml Vin Jaune 35
Yogurt Ice Cream with Sweet & Sour Wild Figs 14
Strawberry Shortcake with Crème Fraiche & Anise Hyssop 14
Bourbon & Sea Salt Chocolate 4.5 ea

Let us choose! Set Menu 60pp