

Tapas & Charcuterie

Our selection of hand made or specially sought out products

Larder board

Chicken & rosemary terrine, chorizo, shaved prosciutto, duck liver parfait marinated olives, fetta, lentils, ciabatta & croutons **\$34**

Ciabatta

olive oil, aged balsamic, flaked sea salt (VG) **\$6**

House marinated olives

(DF, GF, VG) **\$7**

Grilled chorizo

grilled lemon cheek (GF) **\$9**

Duck liver parfait

onion jam, sourdough, pinenuts **\$9**

La buche d'Affinois cheese

quince paste, fig & fennel toast (VG) **\$11**

Croquettes

Sweetcorn, leek, brie & potato, red pepper rouille (VG) **\$11**

Beer battered fish goujons

tartare, lemon **\$15**

Main

Squid bruschetta

sourdough toast, grilled baby squid, cannellini beans, chilli, rocket, lemon dressing (DF) **\$19**

Salad of the Day (VG) \$16

-add smoked salmon or smoked chicken **\$5**

Spinach, asparagus & avocado salad

grape tomato, pine nuts, shaved pecorino, balsamic dressing (VG, GF) **\$17**
add smoked salmon or smoked chicken **\$5**

Pulled beef brisket burger

brioche bun, grilled onion, field mushroom, served with chips **\$22**

Salmon fillet

asparagus, avocado, cherry tomato, baby potatoes, wilted spinach, capsicum rouille (GF) **\$28**

250g Porterhouse

sauce Bearnaise, steak fries, rocket leaves **\$32**

Add to your order or on its own...

Chips, smoked paprika salt, aioli (VG, GF, DF) **\$6**

Sauteed seasonal green veg (VG, GF) **\$8**

Pasta

Orecchiette, baby calamari, rocket, lemon **\$24**

Linguine, crab, shaved garlic, chilli, parsley, grilled lime **\$25**

Fettuccine, roasted chicken, wild mushrooms, radicchio, pine nuts, parmesan cheese **\$24**

Pappardelle, braised veal shank, roasted green chilli & basil pesto **\$24**

Brunch

Croque Monsieur, ham, swiss cheese **\$13**
or with tomato **\$14**

Veggie breakfast, fried or poached eggs, toast, braised beans, mushrooms, tomatoes, wilted spinach (VG) **\$24**

One Pan breakfast, fried or poached eggs, toast, bacon, sausages, grilled tomato, mushrooms **\$24**

Crab tart, crab meat, roasted cherry tomato & danish fetta, sweetcorn & rocket salad (GF) **\$24**

Jerez eggs, 2 eggs fried with chorizo, cumin, tomato & chilli jam, charred ciabatta (DF) **\$22**

VG Vegetarian GF Gluten Free DF Dairy Free