

Tapas shared plates

House marinated olives, roasted peppers \$7

Charred ciabatta toast, balsamic vinegar, E.V.O.O. \$6

Hummus dip, smoked pepitas, grilled New York rye \$11

Chips, smoked paprika salt, aioli \$6

Curried cauliflower & fontina croquettes, basil mayonnaise \$12

Sweetcorn, leek & brie croquettes, red pepper rouille \$12

La buche d'Affinois, quince paste, fruit toast \$12

Duck liver parfait, onion jam, sourdough, pine nuts \$10

Chicken & rosemary terrine, eggplant chutney, cornichons, croutons \$14

White anchovies, baguette, roasted cherry tomatoes \$11

Citrus & herb soured baby octopus, grape salad \$13

W.A. (whole) King prawns, watermelon, fetta & pistachio \$18

Beer battered fish goujons, tartare, lemon \$16

Spinach, cherry tomato, asparagus, avocado, pine nuts, pecorino, balsamic \$17

Bigger share plates...or not

Chermoula seared 1/2 chicken, medjool date, almond cous cous, mint yoghurt \$28

Slow roast pork belly, Provençale puy lentils, roast pears, fennel slaw \$28

Beef sirloin 250gm, grilled medium rare & sliced, skin on long cut frites, Dijon mustard fraiche \$32

...To finish

Warm chocolate fudge brownie, vanilla bean ice cream, berry compote \$12

Orange & almond cake, double cream, orange caramel sauce \$12

Italian Gelato (125ml individual portion) chocolate, strawberry, vanilla, hazelnut Ferrero \$4.9 each

1 or 2 cheese board – La buche d'Affinois – Maffra black wax farm house cheddar served with quince paste, grain & fruit toast, red wine poached fruits \$12 / \$18