



Natural Oysters 4.5ea

Mignonette + Lemon

Tabasco + Lemon

Nham Jim Granita

Fried Oysters 5 ea

Tempura, Pickled Cucumber, Kim Chi Mayo, Toasted Sesame

Bread

House Baked Baguette, Cultured Butter, Sea Salt **9**

W/ Goats Curd, Roast Garlic + Balsamic **12**

Charcuterie Cabinet

(Served with Soft Baguette + EVOO)

Jamón Ibérico de Cebo (SPAIN) - aged 24 months (40g) **30**

Prosciutto Di Parma (ITALY) - aged 24 months (40g) **24**

Salami Plate - House Selection (60g) **22**

Wagyu Bresaola, Horseradish, Mustard Leaf, Parmesan, Grissini **28**

House Charcuterie Plate **36**

Bar Snacks

Mixed Olives **9**

Braised Lamb Empanadas, Aioli, Sherry Reduction **6 ea**

Charcuterie Croquette, Romesco **5 ea**

Wild Mushroom Bomba, Truffle Mayo **5 ea**

Beef Tartare Tostada, Tarragon Emulsion, Black Garlic **6 ea**

Rice Flake Prawn, Cucumber + Peanut + Chilli Relish **9 ea**

Haloumi Skewers, Honey, Fennel Pollen **6 ea**

Seared Scallop, Red Curry, Tomato, Kaffir Lime, Fried Shallots, Coriander **7 ea**

Smoked Trout Rillettes, Crisp Potato, Wild Fennel, Soured Cream, Capers **16**

Small Plates

Today's Blackboard Sashimi Special **MP**

Chargrilled SA Octopus, N'Duja, Pickled Green Tomato, Potato Skordalia, Fennel **23**

Stone & Wood Battered King George Whiting, Tartare, Soft Herb + Fennel Salad, Lemon **25**

Wagyu Rump Cap MB6+, Pine Mushroom, Jerusalem Artichoke, Silverbeet, Horseradish **34**

Local Heirloom Tomatoes, Buffalo Stracciatella, Wild Olives, Basil, Pangrattato **18**

Jumbo Iluka King Prawns, Garlic, Cider, Herbs (4) **36**

Spiced Soft Shell Crab, Green Mango, Asian Herbs, Peanuts, Fried Shallot, Chilli Caramel, Wasabi Mayo **23**

BBQ Pork Collar, Carrot, Brussel Sprouts, Speck, Hazelnut, Native Plum **30**

Large Plates to Share

½ or 1kg Boneless Salt Bush Lamb Shoulder, Slow Roasted in Sheep's Milk Yoghurt, Lamb Jus, Cabbage Slaw **40/70**

½ or Whole Free Range Organic Chargrilled Barossa Valley Chook, Lemon, Garlic, Fresh Herbs, Roasting Juices **35/60**

Braised Beef Short Rib, Celeriac, Cippolini Onions, Watercress **60**

Fresh Fish Fillet of the Day (please see the blackboard or your friendly waitperson) **MP**

Salad & Sides

Roasted Chat Potatoes, Caper + Lemon Mayo **12**

Seasonal Mushrooms, Sherry, Thyme, Garlic, Parsley **16**

Green Beans, Toasted Almonds, EVOO + Lemon **12**

Green Leaves, Fennel, Peas, Feta + Mint **12**

Sweet 16

Vanilla Bean Panna Cotta, Mandarin Jelly, Orange Blossom Granita, Freeze Dried Mandarin

Yuzu Cheesecake Cannoli, Matcha Tea Custard, Black Sesame Ice Cream

Milk Chocolate + Peanut Butter Marquise, Salted Caramel, Feuilletine Crunch, Hazelnut Ice Cream

Cheese 9 per serve

Choice of Cheeses from the Cabinet, Quince, Honey Truffle Butter, Apple