

MENU

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Sit back & relax while we plate up a selection of our four favourite dishes just for you! \$64PP add matched wines \$95PP

charcuterie

A selection of cured meats served with pickles & house bread \$24

raclette

Our house speciality. We highly recommend it.
Melted raclette Swiss style cheese served tableside
with roasted potatoes, peppers, rocket, pickles & your choice of
Jamon Serrano \$26.5 Roasted mushrooms \$23.5

nibbles

Olives - Mt. Zero \$7
Almonds & cashews, roasted & spiced \$7
Oysters, freshly shucked, shallot vinegar \$4.5 ea
Chicharrones - crispy pork crackle \$7
Chicken liver parfait, port jelly & pickles \$14
Crisp hen's egg, lemon mayo, trout roe, mojama \$5

entrées

Burrata, roasted peppers, sourdough, capers \$18
Tagliatelle, cuttlefish, tomato, chilli, garlic \$20.5
Cured ocean trout, ruby grapefruit, fennel \$22
Roasted heirloom carrots, almond cream, maple glaze \$17
Quail, morcilla, pear \$21

mains

Aylesbury duck, beetroot, chicory, green peppercorns \$38
Yellowtail kingfish, purple cabbage, pickled squash, olives \$34
Scotch fillet, smoked portobello mushroom, persillade \$37
Pressed lamb shoulder, white beans, fermented shiitake \$36
Potato terrine, creamed silverbeet, mustard, baby leeks \$24
Parisienne gnocchi, chard, roasted cauliflower, pecorino \$28

sides

Iceberg, radicchio \$8 | Fries \$8 | Green beans \$9