



Olives, preserved orange + juniper vinegar	\$6
Comte croquettes, red pepper aioli	\$9
Duck 'katsu' + kimchi sando	\$12
Daily charcuterie, pickles, preserves, house made bread	\$28/ \$50
<i>Selection of 3 meats 40g each or selection of 5 meats at 40g</i>	
Warm goats cheese, burnt honey, lavender, damper, smoke	\$16
Tuna tartare, white soy, sour mango, avocado, wasabi, lemon myrtle	\$24
Koji fried chicken, celery, green tomato & jalapeno 'bloody mary'	\$18
Spiced cauliflower, golden raisins, black garlic hummus	\$25
Ricotta gnocchi, zucchini, peas, herbs, macadamia	\$32
Duck breast, sour cherry, beetroot, charred leek	\$38
Wagyu beef, mushroom ketchup, mustard greens, pepper jus	\$42
Crispy potatoes, confit garlic, chilli	\$10
Baby gem, radish, gorgonzola	\$10
Heirloom tomatoes, fennel, spring onion	\$15
Strawberries, umeshu, yoghurt, honey suckle	\$15
Cheese selection, wholemeal lavosh, fruit	\$35/55

Chef's Tasting Menu \$69 pp

(Vegetarian Menu Available)

House made bread + cultured butter
Charcuterie selection
Warm goats cheese, burnt honey, lavender, damper, smoke
Tuna tartare, white soy, sour mango, avocado, lemon myrtle
Wagyu beef, mushroom ketchup, mustard greens, whiskey pepper
Crispy potatoes, confit garlic, chilli
Baby gem, radish, gorgonzola
Strawberries, umeshu, yoghurt, honey suckle

Cheese selection add on \$12pp

Whisky & Cheese Wednesdays

Five cheeses matched
to five whiskies

\$40