

## LUNCH AND DINNER MENU

Mixed Olives 10

Smoked almonds 8

Freshly shucked oysters with mignonette dressing 4ea

Snapper and hamhock croquettes 4ea

Empanadas - Chicken & Chorizo 5ea

- Cheese 5ea

- Beef 5ea

Beetroot cured ocean trout, orange, dill 22

Freemantle octopus, Romesco, green mango 19

Spiced school prawns, lime, black garlic aioli 18 / 34

Sardine escabeche, green olive, fennel, rye crumb, roasted cherry tomato 18 / 27

Duck liver pâté orange & currant relish, cornichons 19

Baked tomino cheese with prosciutto, mint, organic honeycomb 22

Mallorquina 10 /20

Cabecera 10 /20

Wagyu Bresaola 9 / 18

Morcon 10 / 20

Selection of 4 cured meats 29

Charcuterie board 42

Cheese selection roasted grapes, walnut & raisin bread

One 11

Two 17

Three 24

***Note: Please advise the person taking your order if you have a food allergy***

Truffle gruyere and jamon toasted sandwich 19

Lamb cutlets, tzatziki, black rice tabbouleh 24

Fennel sausage, celeriac puree, sauteed apple cider 28

Spring greens and goats cheese pie, pine nut tarator 28

Cone Bay Barramundi, radish, pickled chilli & caper 32

Prosciutto di parma, melon, buffalo curd, hazelnut 22 / 34

Cardamom and thyme marinated spatchcock with corn salad, pinenut & current agri dolce 30

Braised beef cheeks, silverbeet, caper, green peppercorn jus 34

Searred scallops, Rockefeller butter, bottarga & pickled daikon 24/36

Rocket feta and pear salad 10

Shoe string fries, roast garlic aioli 10

Heirloom tomato salad with za'atar and goats curd 16

Valrhona chocolate mousse raspberry, honeycomb, vanilla cream 16

Tarte du jour 14

Valrhona Petit Fours 2.5 ea

All credit cards incur a 1.5% surcharge.