



## Small Plates

Zeally Bay Sourdough (vg)	6pp
Warm Marinated Olives (vg)	9
<b>Wild Mushroom Soup</b>	14
crème fraiche, celery cress	
<b>'That's Amore' Burrata (v)</b>	18
smokey eggplant, capers, grilled bread	
<b>Oysters</b>	6ea
natural	
shallot mignonette (mwg/mwd)	
grilled with hot sauce butter (mwg)	
<b>Semolina Fried Soft Shell Crab (mwd)</b>	22
green mango, coriander, shiso, chilli mayo	
<b>Roasted Spiced Cauliflower (mwg/mwd/vg)</b>	20
pickled kohlrabi, hazelnut emulsion	
<b>Risotto (v)</b>	24
caramelised onion, thyme, taleggio	
<b>Confit Pork Belly (mwg)</b>	24
roasted bosc pear, fennel, jus	
<b>Braised Sher Wagyu Beef Brisket</b>	26
parsnip crème, roast shallot, watercress	

## Sides

Straight Cut Chips	10
Creamed Silverbeet, roasted pinenuts, pecorino (mwg)	12
Witlof, mixed leaves, radish, green peas (mwg/vg)	12
Brussel Sprouts, garlic butter, chive (mwg/v)	12
Roasted Carrots, zhug mint (mwg/vg)	12
Pomme Puree, cream, butter	12

(mwg) made without gluten (v) vegetarian (mwd) made without dairy (vg) vegan  
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## Larger Plates

<b>Braised Eggplant</b> (vg) spiced curry broth, tofu, flatbread	38
<b>Prawn Linguini</b> (mwd) confit onion, chilli, garlic, bottarga	40
<b>Market Fish</b> (mwd) pearl cous cous, saffron sofrito, local mussels	MP
<b>Humpty Doo Barramundi</b> (mwd/mwd) pickled shitake, kohlrabi	46
<b>Loddon Estate Half Free-Range Chicken</b> (mwd) roasted winter root vegetables, vadouvan sauce	44
<b>Western Plains Pork Loin</b> (mwd) amaretto prunes, cauliflower crème, jus	46
<b>Navarin of Lamb Shoulder</b> (mwd/mwd) chickpeas, snow peas	46
<b>Slow Braised Beef Cheek</b> (mwd) crème potato, heirloom carrots, pearl onions	44
<b>Vintage Beef Grass-Fed Porterhouse (300g)</b> dauphinoise potato, parsley shallot salad choice of red wine jus, herb butter, peppercorn sauce	52

## Desserts

<b>Lemon Brulee</b> fennel meringue, candied coconut flakes	17
<b>Flourless Dark Chocolate Cake</b> (mwd/v) banana and passionfruit sorbet, oranges	17
<b>Warm Gingerbread and Treacle Pudding</b> (v) vanilla cream, rum roasted pineapple	17
<b>'Lard Ass' Crème Fraiche Cheesecake</b> (v) strawberries, cinnamon and oat crumble	17
<b>Artisan Cheese</b> lavosh, quince paste, candied walnuts	17

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