



Spring 2020

Warmed marinated Mt Zero olives	8
Noisette baguette, w salt & cultured butter	6
Corn croquettes, w tomato gravy (4)	14
Fried okra, w remoulade	12
Stracciatella, rhubarb, strawberry gum & lemon oil	16
Beef tartare, spices, egg yolk, crouton	21
Kingfish crudo, burnt ruby grapefruit, anchovy & yuzu	20
Poached king whiting, scallop farce, corn velouté & nori	24
Bianco pork polpette, white wine & lemon	15
Moreton Bay bug spaghettini, chilli, saffron, tomato, fine herbs	34
Pan fried gnocchi, peas, asparagus, pistachio pesto, pecorino	28
Rabbit ragu lumaconi, guanciale, green olive, grana	31
Gauge lasagne, beef & ham hock, bechamel & mozzarella	25
Fish du jour,	36
Bultarra salt bush lamb rump, broad bean, mint, jus	32
Steak frites, 300gm Scotch fillet, fries, petit salad, jus	37
All meat served pink or cooked through	
Our beef is the highest quality pasture fed Angus, sourced in Gippsland by O'Connor's	
Asparagus, pistachio, orange & Sherry	8
Brussel sprouts, pepper coulis	9
Petit salad, Pedro Ximenes dressing	8
Not quite shoestring fries	7
Crème Brule	13
Miss Pavlova, muddled strawberry, Chantilly cream	14
Tiramisu, espresso & marsala	11
Cabernet poached pear, pistachio, creme fraiche	13

15% surcharge on Sundays & public holidays. No itemised split bills
Kitchen closes at 9:30pm