



Bar Snacks

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| Specialty Sourced Oysters Direct from Regional Farmers | \$5ea |
| Fraser Island Spanner Crab Toast, Avocado, Radish | \$6ea |
| Lamb Tartare en Croute, Egg Yolk, Mustard | \$6ea |
| Wood Fired Corn, Spicy Aioli, Pecorino | \$5ea |

Small Plates

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| Cured Kingfish, Leek, Buttermilk | \$22 |
| Frutos del Mar, Kingfish, Clams, White Wine | \$22 |
| Confit Pumpkin, Comte, Pumpkin Seeds | \$16 |
| Lamb Ribs, Bagna Cauda, Chilli | \$24 |

House Made Pasta

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|---|------|
| Gnocchi, Burnt Butter, Sage | \$20 |
| Risotto, Roast Pumpkin, Hazelnut, Pecorino | \$24 |
| Spaghettini, King Prawn, Chilli, Capers, Garlic | \$32 |
| Fazoletti, Lamb Shoulder, Goat Curd, Peas | \$26 |

Larger Plates

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| Half Duck, Stonefruits | \$40 |
| House Aged Sirloin, Onion | \$35 |
| Veal Cotoletta, Tomato Sugo, Peppers | \$32 |
| Market Fish, Chicken Wing Sauce, Fennel, Finger Lime | \$32 |

Sides

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| Local Leaves, Coal Oil, Buttermilk, Chives | \$14 |
| Duck Fat Kipflers, Mustard, Yoghurt | \$16 |
| Broccolini, Anchovy, Preserved Orange | \$16 |

Desserts

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| White Chocolate, Pomelo, Blood Plum | \$16 |
| Tiramisu, Smoked Chocolate, Amaretto | \$16 |
| Lemon Myrtle Tart, Torched Meringue, Mascapone | \$16 |

Shared Chefs Selection

\$70 Per Head

Paired Wines

\$60 Per Head



Cured Meats

Served with Burleigh Baker Sourdough and Burnt Butter

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|---|------|
| Culatta (Cured Pork Rump, Similar to Proscuitto), Confit Garlic | \$14 |
| Paletta Iberico (Cured Pork Shoulder, King of Ham), Guindillas | \$22 |
| Wagyu Bresaola (Air Dried Wagyu Beef), Black Garlic | \$17 |
| Cantimpalo (Cured Chorizo, Slightly Hot), Pickled Fennel | \$16 |

Cheeses

Served with Burleigh Baker Sourdough and Burnt Butter

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|--|------|
| Raw Milk Fontina (Medium, Rinded Cheese), Sherry Poached Pears | \$14 |
| 18 Month Aged Comte (Crumbly Semi Hard Rind), Pickled Onion | \$16 |
| Charlestons Choice Buffalo Blue (Mellow, Soft), Honeycomb | \$20 |

We also offer platter sized selections including cured meats, cheeses, olives, pickles and Bread

2 Persons - \$20

4 Persons - \$35

10 Persons - \$80

20 Persons - \$150