

crafted by
matt moran

Starters	Herb focaccia, Alto olive oil <i>vgn</i>	8
	Marinated Australian olives <i>gf vgn</i>	9
	Sydney rock oyster, mignonette, lemon <i>df gf</i>	7 ea
	Abrolhos Island scallop, garlic & laver butter, brioche crumb	14 ea
	Crab slider, saffron rouille, pickles	14 ea
	Taramasalata, Mayan gold crisps <i>df gf</i>	17
	Empanada: potato, cheese & sobrassada, aji salsa (4)	24
Small plates	Port Lincoln sardine escabeche, eggplant caviar, boiled lemon, grilled bread <i>df</i>	24
	Buffalo milk ricotta, grilled zucchini, artichoke, black fig, arbequina olives, fig leaf oil <i>v gf</i>	26
	Jamon Serrano Reserva, stone fruit, Manchego savoury churros	27
	Butternut pumpkin Socca, silverbeet, caramelised red onion, chickpea cress <i>vgn gf</i> <i>add salted ricotta</i>	26 +3
Main plates	Grilled beef tenderloin, charred leek, salsa dragoncello, rocket <i>df gf</i>	46
	Broccolini, acqua pazza bull horn peppers, smoked almond, romesco <i>vgn gf</i>	34
	Market fish, skordalia, fennel, radish, oregano <i>df gf</i>	MP
	Hand rolled casarecce pasta, seared tuna, tomato, caper, chive oil <i>df</i>	34
	Lightly battered flathead, chips, yoghurt & dill mayo	38
	Bannockburn chicken breast, artichoke, sherry, almond, olive, ajo blanco <i>gf</i>	38
Sides	Seasonal green vegetables, lemon oil, black pepper <i>gf vgn</i>	14
	Red velvet salad, aged sherry vinegar dressing <i>gf vgn</i>	14
	Skin on chips, fried herbs from the garden, aioli <i>df gf</i>	12
Desserts	White peach & prosecco granita, whipped coconut cream <i>vgn gf</i>	18
	Upside down pineapple polenta cake, spiced rum syrup, raisins, ricotta cream <i>gf</i>	18
	Pine nut & seasonal fruit crostata tart, lemon mascarpone	18
	Semi-freddo <i>gf</i>	12
	Chocolate torte, crème fraiche <i>gf</i>	18
	Selection of Australian cheeses, house made lavosh, quince, seasonal fruit	26

1.5% surcharge applies on card transactions. 15% surcharge on public holidays apply. We cater for most dietary requirements. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free.