

cured meats

*all meats are served with
house made condiments*

one	12
three	20
five	30

Jamon Serrano - <i>cured pork ham, SPA</i>	
Salame Finocchiona - <i>fennel pork salami, AUS</i>	
Wagyu Bresaola - <i>dried cured wagyu beef, AUS</i>	
Sopressa Milano - <i>red wine and pepper pork salami, AUS</i>	
Culatta - <i>cured pork ham, ITA</i>	
Salame Classico Piccante - <i>mild pork salami, AUS</i>	

fromage

*all cheeses are served with
house made condiments*

one	12
three	20
five	30

Bay of Martys - <i>blue, cow's milk, TAS</i>	
South Billie - <i>soft, goats milk, NSW</i>	
Rolf Beeler 18 months - <i>Gruyere, cow's milk, SWISS</i>	
Mount Pricilla- <i>semi soft, cow's milk, SA</i>	
Quicke's Devon - <i>cheddar, cow's milk, UK</i>	

nibbles

Beetroot, chickpea, and avocado tacos	5
Queensland spanner crab taco, sorrel, finger lime	5
Coffin Bay oyster, cucumber, yuzu	5
Marinated organic olives	8
French fries, aioli	11
Smoked lemon myrtle nuts	11
Brisket Donut	5
Rabbit and cauliflower popcorn	13

substantial

Pumpkin, cumin, maple soup, crème fraiche	18
Poached chicken cobb salad, seeds and grains, avocado, sesame dressing	25
Flame grilled wagyu beef burger - buttermilk onion rings, cheese, pickles, fries	26
-add extra wagyu patty	5
Autumn gnocchi, kale, radicchio, favas, manchego (V)	28
Market fresh fish, fennel bisque, almond, kedgeree	32