



### **With drinks**

Tarago river olives	
Smoked almonds	
Trail mix	
A tin of Spanish anchovy's or sardines with orange and sourdough	
Chickpea dip	

### **Smoked and cured meats**

House smoked corn fed duck ham	
Wagyu bresaola	
Chorizo-Pamplona Spicy Salami	
Guanciale	
<i>Charcuterie served with house made mustard, piccalilli, cornichons</i>	

### **Cheese**

Brillat Savarin – Bourgogne, France. Triple cream, cow's milk	
Bleu des Basques – Pryenees, France. Blue, sheep's milk	
Healey's Pyengana – Tasmania, Australia. Cheddar, cow's milk	
Black Savourine – Yarra Valley, Victoria, Semi hard, goats milk	
<i>Cheese served with toasted sourdough, Nicole's fruit bread, dried muscatels, quince paste and walnuts</i>	

### **Tastes**

Smoked potato doughnut, truffled pecorino	
Pacific oyster – mignonette	
Seared Hervey Bay scallop, potato and chorizo rouille, pickled fennel	
A little Cuban sandwich, warm ham hock, gruyere, pickle, slaw, adobo sauce	

### **Vegetables**

9	Goats cheese filled zucchini flowers, salted zucchini, cranberries, mint, walnuts	18
5	Salad of toasted freekah, lightly pickled cabbage and apple, kohlrabi, ranch dressing	14
5	Risotto of lemon, mascarpone and taragon, heirloom tomatoes and consommé	18
13	Basil and potato gnocchi, oyster mushrooms, avocado, sprouts and shoots, ash curd	21
3pp	Chopped baby cos, fennel, caesar dressing	8.5
	Roasted new season potatoes, chimichurri	9.5

### **7 Seafood and Meat**

9.5	Raw and cured tuna, baby qukes, soy beans, Japanese mayo	17
6.5	Spring bay mussels, piquillo peppers, spanish bubbles and ham, coriander, cream	19
7.5	Flathead tails à la meunière, pea and miso puree, parsley, pickled shallot	MP
	Spicy Korean beef tartare, nashi, radish, baby cos	17
	Confit pork belly, pepper caramel, fragrant herbs, sticky cashews and peanuts	24
	Corned beef, baby vegetables, bubble and squeak	30
	BBQ free range chicken, tabouli, preserved lemon yoghurt, burnt onion sauce	34
9	Gippsland pasture fed scotch fillet (300g), pomme puree	
8.5	<i>choice of sauce bordelaise, kombu butter or sauce ravigote</i>	36
9	Flinders Island lamb shoulder (1.2kg), slow cooked in yoghurt and sumac	
9	<i>banyuls vinegar and honey sauce (please allow 40 minutes)</i>	85

### **Desserts**

	Lemon thyme crème brûlée, Grandfather port, spiced sour cherries	16
	Yuzu meringue pie, toasted oat cream, limoncello, yuzu sherbet	16
4.5	Yarra Valley strawberries, white chocolate and violet mousse, passionfruit gel	17
4	Dark chocolate & vanilla ice cream sandwich, salted macadamia,	
5.5	shortbread, banoffee sauce	8
7.5	<i>Sommelier's dessert wine flight</i>	20