

Bread

Bread Roll	5
Charred bread, beef fat herb butter, confit garlic	12

ENTRÉE

Prosciutto wrapped baked figs, blue cheese granola, balsamic (gf)	26
Spiced Roast Cauliflower, hommus, raisins and almonds (v, gf)	24
Beef tartare with traditional accompaniments (gf)	26
Scorched jumbo prawns with miso butter (gf)	31
Baby snapper, smoked potato, squid ink, dill oil (gf)	28

MAIN FARE

Chicken supreme, artichoke, shitake, mint (gf)	38
Barramundi, fennel puree, charred cucumber, chive (gf)	41
Little Joe's flank steak (200G), chimmi churri (gf)	43
Short horn scotch fillet (350G) au poivre (gf)	52
Eggplant and chickpea tagine with paneer (v, gf)	29

SIDES

Hand cut chips, rosemary salt, seeded mustard aioli (v, gf)	15
Buttery mash, chives (v, gf)	10
Mixed vegetables, lemon, extra virgin olive oil (v, gf)	15
Sprouting Cauliflower, garlic, za 'atar (v, gf)	16
Sauté Chanterelle mushrooms, gremolata (v, gf)	18
Charred avocado, cucumber, baby cos, lemon dressing (v, gf)	12

DESSERTS

Poached pear, caramelised almond custard, almond ice cream	16
Lemon curd tart with passionfruit ice cream	16
Basque cheesecake, raspberry sorbet (gf)	16
Chocolate crème brulee, vanilla ice cream (gf)	16
Affogatto – Frangelico, espresso coffee, ice cream (gf)	15
Cheese Board, assorted garnishes	28