

cured meats*all meats are served with
house made condiments*

one	12
three	20
five	30

Jamon Serrano - *cured pork ham, SPA*Salame Finocchiona - *fennel pork salami, AUS*Wagyu Bresaola - *dried cured wagyu beef, AUS*Sopressa Milano - *red wine and pepper pork salami, AUS*Culatta - *cured pork ham, ITA*Salame Classico Piccante - *mild pork salami, AUS***fromage***all cheeses are served with
house made condiments*

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Prom Country - *Venus blue, sheep's milk, VIC*Washed Goats – *soft, Nimbin Valley, NSW*Rolf Beeler 18 months - *Gruyere, cow's milk, SWISS*Mount Pricilla - *semi soft, cow's milk, SA*Devon Quicques- *cheddar, cow's milk, ENG***nibbles**

Beetroot, chickpea, and avocado taco 5

Queensland spanner crab taco, sorrel, finger lime 5

Appellation first grade oyster, pickled melon, coriander oil 5

Marinated organic olives 8

French fries, aioli 11

Spiced smoked nuts 11

Brisket Donut 5

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

Cacio pepe gnocchi, little acre mushrooms, black cabbage 28

Market fresh fish, fennel bisque, oyster creme, kedgeree 32