



## Small

|                                              |         |
|----------------------------------------------|---------|
| Sourdough, Dairyman butter (2)               | \$7     |
| Pork and fennel arancini, citrus aioli, sage | \$5 ea. |
| Marinated Sicilian olives (VG, DF, GF)       | \$10    |

## Larger

|                                                                                                         |      |
|---------------------------------------------------------------------------------------------------------|------|
| French onion soup, gruyere, croutons                                                                    | \$18 |
| Chicken liver parfait, port wine jelly, toasted brioche                                                 | \$21 |
| Salad of Brussel sprout, hazelnut, soft herbs, dates, mustard dressing (VG, DF, GF, CN)                 | \$22 |
| Stracciatella, citrus, chilli honey, lemon oil (GF)                                                     | \$25 |
| Salmon crudo, crème fraiche, capers, green peppercorn, lemon (GF) (A)                                   | \$25 |
| Caesar style salad, white anchovies, crispy prosciutto, pecorino (GFO) (I)<br>+ add smoked chicken +\$6 | \$22 |
| Confit duck leg, peas, lardons, mustard sauce (GF)                                                      | \$35 |
| Celeriac cotoletta, potato gribiche, parsley salad (VG)                                                 | \$30 |
| Steak Frites 250g scotch fillet, café de Paris butter (CS) (I)                                          | \$35 |
| Potato gnocchi, wild garlic pesto, spiced walnuts                                                       | \$32 |

## Sides

|                                                                           |      |
|---------------------------------------------------------------------------|------|
| Winter leaves, garden herbs, radish, white balsamic vinaigrette (GF) (DF) | \$10 |
| Pomme frites, aioli, truffled parmesan                                    | \$14 |

## Dessert

|                                   |      |
|-----------------------------------|------|
| 72% dark chocolate caramel mousse | \$15 |
|-----------------------------------|------|

## Assiette de fromage

|                                                                                                          |      |
|----------------------------------------------------------------------------------------------------------|------|
| Heidi gruyere – semi hard, cow's milk, Tasmania                                                          | \$15 |
| Onkaparinga triple cream brie, white mould, cow's milk, SA                                               | \$13 |
| Two cheese plate<br>Served with cumquat jam, honeyed walnuts and lavosh<br>Gf bread available on request | \$26 |

VG=Vegan, V=Vegetarian, GF=Gluten Free, GFO= Gluten Free Option, DF=Dairy Free,  
CN=Contains Nuts, CS=Contains Seafood

Seafood origins: A - Australian, I - Imported, M - Mixed Origin

1.5% Surcharge on Eftpos, Visa and Mastercard transactions, 1.9% Surcharge on Amex, 15%  
Surcharge on Sundays and Public Holidays