

## OYSTERS

Smoky Bay South Australia  
Natural - Shallot Vinegar 3.5  
Natural - Lime & Ginger Dressing 4  
Mornay - Grilled with Gruyère Crumbs 4

## ENTRÉE

Must Charcuterie Plate 34  
Angel-Hair Pasta, Blue Manna Crab, Tomato, Chilli, Basil, Cream, Olio Bello Organic Olive Oil 26/42  
'Vitello Salmonatto' Poached Veal with Australian Salmon Sauce, Pickled Tedesco Carrots 19  
Grilled Abrolhos Scallops, Smoky Pork Shoulder Croquettes, Lemon Mayonnaise (3) 21  
Grilled Mussels, Pastis Butter, Baguette Crumbs (1 Doz) 17

## VEGETABLES & SALAD

Pan-Fried Potato Gnocchi, Slow Roast Tomatoes, Goat Curd, Savoury Granola 22  
Steamed Green Beans, Brown Butter, Capers, Shallot, Confit Lemon, Pecorino 12  
Tedesco Farm Cauliflower Fritters, Green Tahini, Dill, Aleppo Pepper 12  
Greens, Avocado, Over The Moon Organic Feta, Radish, Dukkah, Yoghurt Dressing 13  
Iceberg Wedge, Apple, Candied Walnuts, Blue Cheese Dressing 14

## SHARE FOR 2 OR MORE

Whole Rotisserie Liberty Free Range Chicken Marinated with Herbs & Yoghurt, Kale Fritters, Potato Purée, Jus Gras 55  
Char-Grilled Dry-Aged Hyden Sirloin Steak on the bone (600g) Rosemary Potatoes, Beetroot, Crème Fraîche 75  
14Hr Arkady Lamb Shoulder, Caponata, Smoked Eggplant, Rocket Fennel & Feta Salad 59

## MAIN

Confit Duck Leg, Duck Liver Croûte, Potato Fondant, Pumpkin Purée 36  
Grilled Cone Bay Barramundi Fillet, Snapper Brandade, Fennel Salad 36  
Twice Cooked Pork Scotch Fillet, Apple Relish, Braised Cabbage & Bacon, Parsnip Purée 34  
Rainfed Rice & Vegetable Paella - Vegan 23

## SIDE

Extra Baguette, Beurre D'Isigny 5  
Chips & Mayonnaise or Chicken Gravy 9

