

SNACKS AND SMALL PLATES

- IGGY'S BREAD olive oil and balsamic 3
OLIVES marinated with chilli, garlic and citrus 8
OYSTERS natural 4 Bloody Mary foam 4.5
PORK CRACKLING avocado salsa 10
LOCAL BURRATA with heirloom tomatoes, vierge dressing 18
ANCHOVIES in olive oil with grilled sourdough 19
PORK TERRINE pickled rhubarb and toasted buckwheat 19
HOUSE SMOKED ORA KING SALMON pickled vegetables and crème fraîche 19
CHARRED ASPARAGUS truffle vinaigrette, macadamia 18

MAIN

- CHICKPEA FRITTER smoked yoghurt and seasonal vegetables 26
MARKET FISH clams and peas à la Française 28
LAMB CUTLETS crumbed, house smoked mash and spring onions 29
BRAISED BEEF CHEEK onion rings and soubise onion purée 29
ROASTED CHICKEN BREAST grilled treviso, pecorino and sweet corn 28
WHOLE LAMB SHOULDER (FOR 2) slow cooked for 12 hours,
with roasted carrots and mint yoghurt 75

GRILL

all steaks served with house smoked herb and garlic butter

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| 250g BAVETTE (FLANK) STEAK 29
Rangers Valley Black Angus
MS 3+ (270+ days grain fed) | 300g SCOTCH STEAK 45
Silver Fern Farm NZ
100% pasture fed Black Angus |
| 250g RUMP STEAK 26
Rangers Valley Black Angus Rost Biff
MS 3+ (270+ days grain fed) | WHOLE CHICKEN SPATCHCOCK 32
chimichurri |

SIDES

- LEAF SALAD house dressing and radish 9
HOUSE SMOKED MASH 9
STEAMED SEASONAL GREENS yuzu dressing 9
FRIES truffle and parmesan 9
EXTRA SAUCE red wine jus | chimichurri 4

DESSERT

- COFFEE BRÛLÉE 1880 Bellevue blend espresso, with vanilla shortbread 12
WHITE CHOCOLATE PARFAIT smoked macadamia and blackberries 12
TROPICAL ETON MESS mango sorbet and coconut Chantilly 12
CHEESE BOARD Extravagant triple cream, Pyegana cheddar, La rouge washed rind, Tarwin blue,
La Luna goats, served with pairing accompaniments 29