

SNACKS AND SMALL PLATES

- IGGY'S BREAD** Hojiblanca olive oil 3
OLIVES marinated with chilli, garlic and citrus 8
OYSTERS natural 4 Bloody Mary foam 4.5
PORK CRACKLING avocado salsa 10
CANTABRIAN ANCHOVIES in olive oil with grilled sourdough 19
LOCAL FIGS house smoked ricotta, Pedro Ximénez, dandelions 19
ALBACORE TUNA pomelo, pickled kohlrabi 19
SHAVED SERRANO HAM whipped feta, nectarine and bitter leaves 21
SEARED SCALLOPS house bacon, fennel and apple butter 21

MAIN

- CHICKPEA FRITTER** smoked yoghurt and seasonal vegetables 26
MARKET FISH prawns, beans and native greens 28
CRUMBED LAMB CUTLETS crushed new potatoes and spring onions 32
SPICED DUCK BREAST honey glazed fennel, black garlic 32
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
NEW POTATOES twice cooked, mint salsa verde 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, vanilla shortbread 12
CHOCOLATE DELICE honeycomb and cherries 12
POACHED PEACH prosecco, raspberries and meringue 12
CHEESE BOARD Extravagant triple cream, Pyegana cheddar, La rouge washed rind,
Tarwin blue, La Luna goats, served with pairing accompaniments 29