

SNACKS AND SMALL PLATES

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

MAIN

- ROASTED CAULIFLOWER** smoked almond, black garlic 26
MARKET FISH prawns, beans, native greens 28
CRUMBED LAMB CUTLETS crushed new potatoes, spring onions 32
SPICED DUCK BREAST honey glazed fennel, black garlic 32
WAGYU CORN BEEF white sauce, wild mushrooms 33
WHOLE LAMB SHOULDER (FOR 2) slow cooked for 12 hours,
roasted carrots, 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, radish 9
NEW POTATOES twice cooked, mint salsa verde 9
STEAMED SEASONAL GREENS yuzu dressing 9
FRIES truffle, parmesan 9
EXTRA SAUCE red wine jus | chimichurri 4

DESSERT

- COFFEE BRÛLÉE** 1880 Bellevue blend espresso, vanilla shortbread 12
DARK CHOCOLATE caramelised pear, olive oil chiffon 12
POACHED PEACH prosecco, raspberries, meringue 12
CHEESE BOARD Extravagant triple cream, Pyengana cheddar, La rouge washed rind,
Tarwin blue, La Luna goats, served with pairing accompaniments 29

10% surcharge on Public Holiday's applicable