

SNACKS AND SMALL PLATES

- IGGY'S BREAD hojiblanca olive oil 3
OLIVES marinated with chilli, garlic, citrus 8
OYSTERS natural 4 gin & tonic, finger lime 6.5
MARKET PICKLED VEGETABLES house lemon ricotta 16
NEW SEASON ASPARAGUS guanciale, pangrattato 21
ALASKAN CRAB fennel custard, sea herbs 24
PEA & HAM confit potato 18
CHARRED W.A. OCTOPUS fregola, green olive, baby gem 24

MAIN

- POTATO GNOCCHI spring vegetables 26
POACHED MAHI MAHI sea herbs, celery, finger fennel 34
CHICKEN BREAST cipollini onion, broad bean, sweetcorn succotash 32
CRISPY DUCK LEG witlof, mulberries, farro 34
300gm HERB CRUSTED VEAL CUTLET crushed potatoes, spring onion 38
PORK NECK FILLET (FOR 2) charred broccolini, crackling, vanilla apple butter 75

GRILL

all grill items served with baby gem, eschallot and caper salad

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| 250g BAVETTE (FLANK) 38
Rangers Valley Black Angus
MS 3+ (270+ days grain fed) | 300g SIRLOIN STEAK 42
Coorong, SA Black Angus
Free range, grass fed |
| 250g RUMP STEAK 29
Rangers Valley Black Angus
MS 3+ (270+ days grain fed) | GRILLED ALBACORE TUNA
(Market price) |

EXTRA SAUCES 4

jus gras | peppercorn | wakame butter | blue cheese | olive persillade

SIDES

- STEAMED SEASONAL GREENS vierge dressing 11
ROASTED CARROTS sheep's milk labneh, hazelnuts 12
COS SALAD house dressing, radish 11
CHAT POTATOES salsa verde 11
FRIES truffle, parmesan 10

DESSERT

- TREACLE TART kumquat, white ale sorbet 14
STRAWBERRY TRIFLE lemon myrtle, white chocolate 14
DARK CHOCOLATE ROCKY ROAD marshmallow, cherries 14
CHEESE BOARD triple cream, semi hard, blue, goats,
served with pairing accompaniments 29