



Wild Winter WEDNESDAYS

SNACKS

Marinated olives, rosemary, orange & garlic (gf, df, v, vg) \$9

Raw fish, burnt citrus dressing, compressed apple & herbs (gf, df) \$24

Roasted beets, keffir labneh, braised beet leaves & walnut salsa (gf, v, n) \$21

Crumbed pigs head, pickled onion puree, gribiche, preserved lemon & parsley (df) \$18

Charcuterie board - mixed cured meats, house pickles & sourdough (df) \$26

PIZZAS

Ducks' margherita, tomato base, buffalo mozzarella, heirloom tomatoes & basil (v) \$22

Salami, tomato sugo, pickled habanero chillies, oregano & smoked mozzarella \$26

Marinated zucchini, ricotta, guanciale & green goddess \$24

Rainbow chard, pickled radicchio, anchovy, mustard seeds & buffalo mozzarella \$25

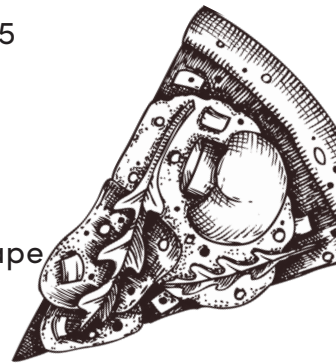
Portobello mushroom, thyme, capers, chilli oil & pecorino (v) \$24

Venison sausage, tomato sugo, roasted fennel & Reggiano \$25

Chef's special, ask us for details

SPECIAL

Spit roasted pig, fermented chilli sauce, wild leafy greens & grape vinegar dressing (gf, df) \$22/44



EXTRAS

Zucchini, rocket, mint, white balsamic, macadamia crunch & Reggiano (gf, v, n) \$11

Shaved beets, apple, dates, parsley & fennel granola (gf, df, v, vg) \$12

SWEETS

Chocolate mousse, raspberry curd, roasted coconut crumb & chocolate tuile (gf, v) \$15

Sticky date pudding, butterscotch, honeycomb & wattleseed Chantilly cream (v) \$15

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts cf: caffeine free
A discretionary service gratuity of 8% is added to all tables of 10 or more.
Please note all payments made via AMEX will incur a 2% surcharge