

## SMALLS

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Rosemary & sea salt focaccia, Rusty Bus extra virgin olive oil (df, vg) | 8

Beetroot & gin cured trout, crème fraîche, pickled eschalot, Yarra Valley caviar, green oil (gf) | 26

Kangaroo tartare, olive brick pastry, sheep sorrel (df) | 25

Chicken terrine, beetroot cream, salsa verde, mostarda (gf, n) | 23

Grilled spring asparagus, cashew cream, oak leaf lettuce, pickled beetroot, pangrattato, apple balsamic (df, vg, n) | 24

Buffalo milk burrata, heirloom tomato, balsamic, pine nut, lemon pressed oil, basil (gf, v, n) | 32

## BIGS

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Whole Nimbo butterflied trout, garlic butter, lemon, capers, dill, sheep sorrel (gf) | 51

Gundagai lamb rack, burnt tomato, fennel, green olive, mint (gf) | 53

Chargrilled Black Angus scotch fillet, confit garlic & rosemary spread, jus, chimichurri (gf) | 56

Chargrilled eggplant, spiced chickpeas, chilli oil, palm sugar vinaigrette, puffed wild rice (df, vg, n) | 34

House made egg tagliatelle, fried guanciale, egg yolk, pecorino, cracked alpine pepper, Tourangelle white truffle oil | 38

## SIDES

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Confit chat potatoes, duck fat, chives, rosemary salt (gf, df) | 15

Fennel, rocket, burnt citrus vinaigrette, walnut, parmigiano reggiano (gf, v, n) | 15

Grilled broccolini, anchovy butter, almond, lemon dressing, pickled red chili (gf, n) | 15

## DESSERT

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Flourless chocolate cake, mixed berry compote, mascarpone (gf, v, n) | 17

Spent jam crostata, white chocolate soil, lemon myrtle ice cream (v) | 17

Baked Basque cheesecake, caramelised blood orange sauce (gf, v) | 17