

Let Us Feed You

- 5 course tasting menu 95pp
- additional cheese course 10pp
- wine pairing 75pp



Meze Snacks

- Voytek's rosemary & potato sourdough, Virginia EVOO (vgn) 12 - add taramasalata 12
- House marinated Mylor olives, grissini (vgn) 12
- Smoked ham hock croquette, butter pickles, aioli 8 ea
- Chickpea panelle, spiced capsicum, fried basil (gf) (vgn) 6 ea
- Ortiz anchovy, sauce gribiche, crostini 7 ea
- Abrolhos Island scallop ceviche, Forvm Chardonnay, pickled kohlrabi, fig leaf oil (gf) 15 ea
- Spencer Gulf king prawns cooked over coals, preserved lemon, cured meat xo (gf) 12 ea

Small Plates

- Oven roasted eggplant, pine nut crema, molasses, pickled onion (gf) (vgn) 18
- Chargrilled South Australian Octopus, nduja, chickpeas, almond & kipfler skordalia (gf) 32
- Mooloolaba Yellowfin Tuna crudo, Ajo Blanco, roasted shallot, charred padrón peppers 32
- Vitello Tonnato, tuna aioli, pickled white anchovies, capers, shallots (gf) 28
- Fusilli Pugliesi, pepita seed pesto, cavolo, pangrattato (vgn) 27
- Vanella Stracciatella, charred leeks, hazelnut, sage & parsley (v) 29

Large Plates

- Fresh fish of the day POA
- House made Spaghetti, Shark Bay crab, corn, chives, Aleppo pepper 45
- Harissa roasted Cauliflower, chickpea hummus, sumac onions (gf) (vgn) 38
- Half roasted chicken, parsnip puree, smoked chilli butter (gf) 48
- 350gm O'Connor Sirloin (MBS 4+), café de Paris butter (gf) 64
- Signature Lamb press, pancetta, baba ganoush, quinoa & celery, tabbouleh (gf) 46

Sides

- Butter lettuce, radish, shallots, avocado, ricotta salata, white balsamic (gf) (v) 15
- Heirloom Ox heart tomatoes, peaches, basil (gf) (vgn) 16
- Crispy potatoes, rosemary salt (gf) (vgn) 15