

## 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) 13 - add taramasalata 13
- House marinated Mylor olives, grissini (vgn) 14
- 'Will Studd' fried Saganaki, lemon aioli (v) 11 ea
- Chickpea panelle, spiced capsicum, fried basil (gf) (vgn) 7 ea
- Ortiz anchovy, sauce gribiche, potato hashbrown, shallot (gf) 9 ea
- Abrolhos Island scallop ceviche, Forvm Chardonnay, pickled kohlrabi, fig leaf oil (gf) 16 ea
- Spencer Gulf king prawns cooked over coals, preserved lemon, cured meat xo (gf) 13 ea

## Small Plates

- Oven roasted eggplant, pine nut crema, molasses, pickled onion (gf) (vgn) 19
- Vanella burrata, charred radicchio, preserved lemon, breadcrumbs (v) 29
- Mooloolaba Yellowfin tuna tartare, smoked chili, labneh yoghurt, chives, Jerusalem artichoke chips (gf) 33
- Chargrilled South Australian octopus, nduja, chickpeas, almond & kipfler skordalia (gf) 33
- Vitello Tonnato, tuna aioli, pickled white anchovies, capers, shallots (gf) 29
- House made caramelle pasta, potato & pecorino, cimi di rapa (v) 28 – add pancetta 3

## Large Plates

- Fresh fish of the day POA
- House made egg pappardelle, confit duck leg, marsala, soffrito, grana padano 43
- Charred cabbage dolmades, braised rice, dill, slow roasted tomato sugo (gf) (vgn) 38
- Half roasted chicken, parsnip crema, oyster mushrooms, crème de volaille (gf) 49
- 350gm O'Connor sirloin (MBS 4+), café de Paris butter (gf) 65
- Signature lamb press, pancetta, caramelised cauliflower puree & florets, pomegranate molasses (gf) 46

## Sides

- Green coral lettuce, Roman dressing, radish, cucumber, dill (v) 16
- Oven roasted pumpkin, whipped tahini, za'atar (vgn) 15
- Crispy potatoes, rosemary salt (gf) (vgn) 16