

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) (i) 9 ea

Abrolhos Island scallop ceviche, Forvm Chardonnay, pickled kohlrabi, fig leaf oil (gf) (a) 16 ea

Spencer Gulf king prawns cooked over coals, preserved lemon, cured meat xo (gf) (a) 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

Hand diced Mooloolaba Tuna tartare, smoked chilli, Jerusalem artichoke, labneh, chives (gf) (a) 33

Chargrilled South Australian octopus, nduja, chickpeas, almond & kipfler skordalia (gf) (a) 33

Vitello Tonnato, tuna aioli, pickled white anchovies, capers, shallots (gf) (m) 29

House made caramelle pasta, potato & pecorino, cimi di rapa (v) 28 – add pancetta 3

Large Plates

Fresh fish of the day (a) 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, pomegranate molasses, jus (gf) 46

Sides

Green coral lettuce, Roman dressing, radish, cucumber, dill (v) 16

Oven roasted pumpkin, whipped tahini, za'atar (vgn) 16

Crispy potatoes, rosemary salt (gf) (vgn) 16