

- SMALLER DISHES -

APEX BAKERY CIABATTA WITH

- *butter with artisan sea salts – organic rosemary, house made bacon – 4 per piece v*
- *house made parmesan olive oil - 3 per piece v*
- *confit garlic butter, herbs – 4 per piece v*

DOM TORZI MARINATED OLIVES - 6 ve gf

CHICKEN LIVER PARFAIT – orange and star anise marmalade, hazelnut, caper berry, toasted fennel lavosh – 17 gfo

½ DOZEN COFFIN BAY OYSTERS – wakame, yuzu lemon jelly, chilli oil – 28 gf df

ROCK LOBSTER & KING PRAWN TIAN - avocado mousse, confit garlic aioli, native finger lime caviar, sesame crisp – 35 gfo df

ITALIAN BURRATA - toasted walnut and black olive pesto, seared cherry tomato, aged balsamic, 1918 Parmesan oil, charred ciabatta – 25 gf v

ROASTED BABY HEIRLOOM CARROTS - smoked Labneh, confit shallot, almond praline, quinoa, pomegranate – 16 gf v

POACHED CHILLI PRAWN LINGUINI - Yalumba riesling, garlic, butter, wilted spinach, parmesan, garden grown parsley – 21/38

FRENCH ONION SOUP - roasted bone marrow, caramelised onion, gratinated brie crouton – 17 gfo dfo

GFO – Gluten Free Option GF - Gluten Free V - Vegetarian VE - Vegan VEO - Vegan Option
Children's menu available; 15% Surcharge on Public Holiday
Bookings encouraged.

- MAINS -

CRISPY PORK BELLY – twice cooked, green pea puree, house made bacon jus, prosciutto shards 41 gf df

CONFIT DUCK LEG – garlic infused, pancetta and barley ragout – 39 df

OXTAIL – slow braised, buttery polenta, gremolata – 38 gf

MARKET FISH – truffle mashed potato, garlic beurre blanc, fried capers – 39 gf

CHAR GRILLED, LOCAL, MSA GRADED BEEF - carrot puree, red wine jus gf df

SCOTCH FILLET 300G - 49

EYE FILLET 200G – 47

add truffle butter + 2

WINEMAKERS BOARD - chicken pate, 1918 marinated olives, pickles, prosciutto, hummus, ciabatta – 21/39/59 entrée/main/group gfo add Cheese + 12

FOREST MUSHROOM RISOTTO - porcini, thyme, parmesan, truffle oil – 19/36 gfo v veo

CAULIFLOWER STEAK – blackened sweetcorn, chimichurri, blistered heirloom tomato, chilli – 32 ve gf df

- FAMILY STYLE –

SERVES AT LEAST TWO PEOPLE

1KG – 2KG TOMAHAWK STEAK - rosemary potato, truffle butter, bearnaise, red wine jus – minimum price \$148, ask us for today's weight

SLOW BRAISED LAMB SHOULDER – 12 hour braised in its own gravy, crispy rosemary potato, fresh mint – 89 gf df