

SNACK

LOCAL MARINATED OLIVES **08⁰⁰**

ROSEMARY & ROASTED GARLIC **09⁰⁰**

FLATBREAD

FRIED HALOUMI **12⁵⁰**

u SEMI-DRIED TOMATOES, ROCKET, STICKY BALSAMIC

ARANCINI BALLS (3) **08⁵⁰**

SWEET PEA & TALLEGIO, SALSA VERDE

SA CALAMARI FRITTI **14⁵⁰**

u CHIMMI CHURRI MAYO, CHARRED LEMON

SA GULF PRAWNS **18⁰⁰**

CHARGRILLED *u* SHAVED FENNEL & PICKLED RADISH SALAD

DUCK & CHORIZO PANCAKES **18⁰⁰**

u SHAVED CUCUMBER, SPRING ONION & SALSA PICANTE

VITTELLO TONNATO CARPACCIO **18⁰⁰**

u FENNEL, CORIANDER SEED ENCRUSTED VEAL FILLET, TONNATO DRESSING, MUSTARD CRESS

ZUCCHINI FLOWERS **16⁰⁰**

u GOATS CURD, LEMON & DILL STUFFED TEMPURA FLOWERS, ROMESCO SAUCE, RICOTTA SALATA

SMOKED CHICKEN SALAD **19⁵⁰**

u QUINOA, SHAVED ZUCCHINI, ASPARAGUS, GOATS CHEESE & TARRAGON DRESSING

MORROCAN LAMB SALAD **19⁵⁰**

u COUS COUS, CHICKPEAS, CUCUMBER, MUSCATELS, HARISSA YOGHURT

HOUSE SMOKED OCEAN TROUT SALAD **22⁵⁰**

u FENNEL, KOHRABI, GREEN OLIVES, ARTICHOKE, RED LACE, LEMON & DILL CREME

PUBLIC TASTING PLATE *SML \$25 / LGE \$40*

KITCHEN

PASTA *x ALL PASTAS ARE HAND MADE IN HOUSE x* **22⁰⁰**

HANDMADE GNOCCHI **22⁰⁰**

u ARTICHOKE, BROAD BEANS, GOLDEN SQUASH, LEMON & DILL CREME, GRANA PADANO

HANDMADE SPAGHETTI **29⁰⁰**

u SA KING PRAWNS, SWEET PEAS, CHERRY TOMATO, BASIL PESTO, RICOTTA SALATA

CRAB RAVIOLI CARTOCCIO **33⁰⁰**

u HANDMADE RAVIOLI WITH SA BLUE SWIMMER CRAB, MARTON BAY BUGS, TOMATO, BASIL, GARLIC, CHILLI STEAMED IN A BAG

HAND RIPPED PASTA **26⁰⁰**

u BRAISED BEEF CHEEK, BABY CARROTS, PEARL MUSHROOMS & SPINACH WITH GRANA PADANO

RISOTTO *u* WILD MUSHROOMS, PEAS, BRAISED **22⁰⁰**

FENNEL, TARRAGON & GOATS CURD FONDANT

MAINS

CLARE VALLEY CHICKEN BREAST **28⁰⁰**

CHARGRILLED *u* CANNELLINI BEAN & GREEN OLIVE SMASH, SWEET PICKLED SALAD, LEMON EMULSION

OCEAN TROUT **30⁰⁰**

PAN SEARED *u* SHAVED CALAMARI, ZUCCHINI FLOWERS, BRAISED FENNEL SALAD, TOMATO VERDE SALSA

PORK BELLY **28⁰⁰**

u CELERIAC REMOULADE, WALNUT, POACHED PEAR, ROCKET, GUAVA & CHILLI JUS

MURRAY VALLEY LAMB RUMP **30⁰⁰**

CHARGRILLED *u* PEARL BARLEY TABOULEH, SMOKED LEEK, HARISSA YOGHURT, DUKKAH

MANNING VALLEY SCOTCH FILLET **35⁰⁰**

CHARGRILLED *u* BABY CARROTS, BROCCOLINI, ANCHOVY & CHILLI BUTTER, SPICED ALMONDS

BURGERS

WAGYU **19⁰⁰**

u CARAMELISED ONION, LETTUCE, TOMATO, SWISS CHEESE, LIME AIOLI SERVED WITH CRISPY BABY POTATOES

CRISPY SPICED CHICKEN **19⁰⁰**

u COS LETTUCE, TOMATO, CUCUMBER & CHICKPEA YOGHURT, SERVED WITH CRISPY BABY POTATOES

CHARCUTERIE

PROSCIUTTO DI PARMA

CALABRIAN FENNEL SEED CACCIATORA

MILD CHILLI SOPRESSA

SERRANO IBERICO JAMON GRAN RESERVE

KITCHEN CHARCUTERIE SELECTION

SIDES

CRISPY BABY POTATOES **07⁵⁰**

u PAPRIKA, LEMON, PEPPER & SOUR CREAM

BABY COS SALAD **08⁵⁰**

u BABY COS, TOASTED ALMONDS, CRISPY JAMON & BLUE VEIN CHEESE DRESSING

STEAMED BROCCOLINI **09⁵⁰**

u CANNELLINI BEANS, GARLIC, CHILLI

07⁰⁰

08⁰⁰

07⁰⁰

14⁰⁰

26⁰⁰

PUBLIC

DESSERTS

PUBLIC MESS **14⁰⁰**

u RASBERRY CURD, MERINGUE, CHOCOLATE MOUSSE, MACADAMIA BISCOTTI & MANGO SORBET

CHEESE

PUBLIC CHEESE PLATE **25⁰⁰**

u ASSORTED CHEESE, DRIED FRUIT, NUTS & LAVOSH

PUBLIC

