



MARINATED OLIVES	
confit tomato pearl onion (vg)	9
DAILY BREAD	
Meander Valley cultured butter (vg*)	9
EAST COAST ROCK OYSTERS (vg)	32 / 52
- mignonette	
- gin & tonic granita	
- charred lemon	
CURED PLATES choice of three, served w/ Manu sourdough house pickles fig & ginger paste	36
-COPPA – Tas Fork it Farm cured pork shoulder	
-N'DUJA – NSW spreadable salumi paste fiery	
-FINOCCHIONA – NSW fennel, garlic & red wine, pork	
-CHICKEN LIVER PARFAIT – madenii vermouth thyme garlic	
CHEESE our daily selection served with bread croutes & condiments (v)	38
KINGFISH CRUDO	24
cucumber roasted chilli capers orange oil (gf)	
BEETROOT TARTARE	21
smoked beetroot blackberry goat's cheese fondant caraway crisp (vg*gf)	
CHICKEN LIVER PARFAIT	19
cherry chicken skin fennel seed doughnut (gf*)	
SKULL ISLAND CHARCOAL PRAWNS	28
spiced harissa labne tomato leaves (gf)	
CHARRED EGGPLANT	24
whipped tahini crispy onions soft herbs (vg)	
SHAVED ABALONE	28
spaghetti aglio e olio warragul greens roast chilli charred lemon (vg*)	
DAILY FISH	MP
smoked capsicum drunken zucchini Yorktown radish tomato tea (gf)	
16 HOUR SCOTTSDALE PORK BELLY	35
baby carrot apple foraged greens nduja dressing (gf)	
STEAK FRITES	45
local beef house fries bearnaise butter (gf)	
HAND ROLLED GNOCCHI	33
cavolo nero T & B mushrooms manchego burnt leek (v)	
CRISPY PINKEYE POTATO	12
backyard herbs TAS saffron Aioli (vg*)	
LOCAL LEAF SALAD	12
Yorktown herbs toasted seeds sherry vinaigrette (vg)	
WOODFIRED GREENS	12
preserved lemon toasted hazelnut (vg)	