

before

- oyster natural or japanese dressing 5**
- king fish, jalapeño, coconut, kaffir + corn 23**
- fried squid, native lime + curry sauce 20**
- brioche prawn roll, herbed emulsion, roe + celery 10**
- turkish lamb manti, yoghurt, sumac, tomato + coriander 20**
- seasonal taco, mojo verde, corn + pineapple 15**
- fried chicken ribs + seaweed 19**
- manchego churros + green sauce 16**

start

- prawn + scallop tortellini, laksa, samphire, roe + red shiso 26 / 38**
- quail, sorghum, corn, walnuts, black garlic, jus + sorrel 26**
- beetroot, seeded granola, ricotta + balsamic 22**
- salmon, seaweed, ocean crackle, cucumber, horseradish + native lime 24**

middle

- market steak, horseradish salsa verde + seasonal butter MP**
Scion Syrah - Rutherglen, Victoria
- lamb shoulder, minted cream, olive, peas + garlic chive 39**
Spinifex Aglianico - Adelaide Hills, South Australia
- native cauliflower curry + aromatics 36**
Devils Corner Resolution Pinot Gris - East Coast, Tasmania
- pork belly, apple, fennel, savoy cabbage + milawa miso mustard 39**
Piano Piano Chardonnay - Beechworth, Victoria
- markwood mushrooms, pearl barley, hazelnuts + cavolo nero 36**
Campbells The Sixties Block - Rutherglen, Victoria
- wagyu neck MS7, onion, chive, sour cream + beer jus 40**
Yangarra Shiraz - McLaren Vale, South Australia
- market fish of the day - MP**

along-side

- corn ribs, manchego + herbed emulsion 12**
- duck fat kipfler potatoes + curry mayo 12**
- spiced honey carrots, herbs + yoghurt 12**
- fries, parmigiano + truffle aioli 12**

to finish

- smoked chocolate, macadamia + miso caramel 18**
- elderflower cremeux, strawberries, pistachio + lemongrass 18**
- coconut, jasmine, white chocolate, yoghurt + passionfruit 18**

**FOOD,
FRIENDS
+ DRINK**

Ava.

1594 SNOW ROAD MILAWA