

## ***before***

- oyster natural or mignonette granita 5.5**
- king fish, jalapeño, coconut, kaffir + corn 24**
- warmed olives + spiced nuts 10**
- 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 17**
- potato waffle, horseradish + roe 18**

## ***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, pea + 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, cabbage + date jus 39**  
*Piano Piano Chardonnay - Beechworth, Victoria*
- wagyu neck MS7, onion, chive, sour cream + beer jus 40**  
*Campbells The Sixties Block - Rutherglen, Victoria*
- 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**
- broccolini, citrus + white bean hummus 12**
- leaves, vinaigrette + seasonal veg 12**

## ***finish***

- chocolate, malt, marshmallow + vanilla EVOO 18**
- elderflower cremeux, strawberries, pistachio + lemongrass 18**
- hazelnut diplomat, pastry, salted caramel + raspberry 18**

**FOOD,  
FRIENDS  
+ DRINK**

**Ava.**

1594 SNOW ROAD MILAWA