

## **small plates**

oyster natural or mignonette granita 5.5ea  
warmed olives + spiced nuts 10  
king fish, jalapeño, coconut, kaffir + corn 24  
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 tortellini, laksa, samphire, roe + red shiso 26 / 38  
quail, sorghum, corn, walnuts, black garlic, jus + sorrel 26  
scallop, romesco, corn, chorizo + a la grecque 23  
beetroot, seeded granola, ricotta + balsamic 22  
salmon, seaweed, ocean crackle, cucumber + horseradish 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 12**

corn ribs, manchego + herbed emulsion  
duck fat kipfler potatoes + curry mayo  
spiced honey carrots, herbs + yoghurt  
broccolini, citrus + white bean hummus  
leaves, vinaigrette + seasonal veg

## **finish 18**

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

**Ava.**

# FOOD, FRIENDS + DRINK

10% surcharge applies for weekends. surcharges apply for all card transactions.  
please ask our staff about dietary requests and allergies.