



WE RECOMMEND 2 – 3 PLATES PER PERSON

Stout sourdough, whipped soy confit garlic butter (VE)	\$15
Falafel, smoked baba ghanoush, pickled carrot, pistachio, tahini aioli (GFO) (VE) (VG)	\$18
Burrata, heirloom tomato, nori, tortilla crumb (GF) (VE)	\$20
Smoked cheddar croquettes, tomato chutney, cornflake crumb (VE)	\$20
Scallops, chorizo empanada, chimichurri	\$24
Gnocchi, king brown, black fungi, swiss brown, fried enoki, mascarpone (VE)	\$34
Pork Belly, piccalilli, pearl barley, hazelnut	\$35
Venison ragu, fried pasta, mascarpone, parmesan crisp	\$36
Confit beef brisket, fried baby carrot, cauliflower puree, chimichurri (GFO)	\$38
Hand cut kipfler chips, rosemary, salt, tomato sauce (GFO) (VE) (VG)	\$13
Brussel sprouts, caramelised UB stout onion puree, speck, hazelnut (GFO) (VGO) (VEO)	\$18
Kids chicken nuggets and chips (for children 12 years and under) (GFO)	\$15
White chocolate cardamon pannacotta, blackberry gel, candied mint (GF)	\$15
Lemon curd, vanilla bean gelato, kataifi (VE)	\$15

(GF) – GLUTEN FREE (GFO) – GLUTEN FREE OPTION (VE) – VEGETARIAN (VG) – VEGAN (VEO/VGO) – VEGETARIAN/VEGAN OPTION

PLEASE ADVISE DIETARIES WHEN ORDERING

WHILE WE TAKE PRECAUTIONS TO MINIMISE THE RISK OF CROSS CONTAMINATION, WE CANNOT GUARANTEE THAT OUR PRODUCTS ARE SAFE TO CONSUME FOR PEOPLE WITH SPECIFIC ALLERGIES