

SMALL PLATES *Served from 3pm*

Warm Spiced Nuts *gfi* 9

Marinated Smoked Olives *gfi* 9

Skinny Fries aioli & tomato sauce *gfi* 9

Duck Fat Potato Poutine thrice cooked potatoes, braised beef gravy, mozzarella *gfi, vg** 22

Antipasto Platter

two cured meats, two cheeses, hummus, selection of breads
marinated olives, sundried tomatoes & artichokes 36

DINNER *served from 5pm*

Starters

Spicy Korean Cauliflower Bites, gochujang *vg, gfi* 18

Hummus, confit tomatoes, zaatar, herbs sourdough *vg* 17

Fried chicken, dill buttermilk, fermented chilli, pickles *gfi* 19

Sesame prawn toast, wakame BBQ sauce *gfi, dfi* 19

Chicken liver pate, sourdough, smoked shallot butter 19

Duck Fat Potato Poutine thrice cooked potatoes, braised beef gravy, mozzarella *gfi, vg** 22

Mains

Roasted Ras el Hanut cauliflower, chickpea puree, roast tomatoes, parmesan, sage *gfi, vg** 32

Confit duck leg beetroot & buck wheat salad, preserved cranberries 38

250g beef fillet thrice cooked duck fat potatoes, sauce Dianne *gfi* 40

Lamb shank winter vegetables, pinot noir jus, mash potatoes, mint 38

Market fish, ask server for daily special *gfi* \$POA

Sides

Thrice cooked duck fat potatoes, *gfi, vg** 12

Seasonal vegetables, *gfi, vg* 9

In-season leaves, radish, lemon vinaigrette, seeds, *gfi, vg* 9

