

SMALL PLATES *Served from 3pm*

- Warm Spiced Nuts *gfi* 9
- Marinated Smoked Olives *gfi* 9
- Skinny Fries aioli & tomato sauce *gfi* 9
- Antipasto Platter 2 cured meats / 2 cheeses / hummus
Selection of breads / marinated olives, sundried tomatoes & artichokes 36
- Duck Fat Potato Poutine thrice cooked potatoes, braised beef gravy, mozzarella *gfi* 22

DINNER SERVICE *Starts from 5pm*

Starters

- Spicy Korean Cauliflower Bites *vg* 18
- Hummus, confit tomatoes, parsley, Sourdough 17
- Fried chicken, dill buttermilk, fermented chilli, pickles *gfi* 19
- Sesame prawn toast, wakame bbq sauce *gfi* 19
- Chicken liver pate, sourdough, smoked shallot butter 19
- Duck Fat Potato Poutine thrice cooked potatoes, braised beef gravy, mozzarella *gfi* 22

Mains

- Roasted cauliflower, Ras el Hanut, chickpea puree, roast tomatoes, parmesan, sage *gfi, vg* 32
- Confit duck leg beetroot & bulgar wheat salad, preserved cranberries *gfi* 38
- 300g sirloin of beef thrice cooked duck fat potatoes, sauce Dianne *gfi* 36
- Lamb shank Winter vegetables, pinot noir, mash potatoes, mint 36
- Market fish, ask server for daily special *gfi* \$POA

Sides

- Thrice cooked duck fat potatoes 12
- Seasonal vegetables 9
- Gem Lettuce, radish, lemon vinaigrette, seeds 9

gfi: gluten free ingredients / dfi: dairy free ingredients / vg: vegan / vg: vegan option avail.*

EVENING