

italian flatbread, wood fire grilled eggplant dip *	16
marinated olives	10
sydney rock oysters, eschallot dressing or grilled chilli, lime and ginger dressing	5ea   6.5ea
wood roasted peach, herbed labne, pomegranate, vincotto	24
wood fire grilled octopus, romesco, charred tomato salsa	26
merguez lamb sausage, north african spiced pepper relish	14
kangaroo skewers, pepper sauce, berries	28
quail drumsticks, jamaican jerk sauce	29
wood fire grilled leeks, asparagus, hazelnut cream (v)	17   28
roasted beetroot and ricotta ravioli, macadamia, sage, burnt butter	34
ricotta dumplings, crab, tomato, calabrian chilli *	38
market fish	MP
spatchcock, korean mojo, charred orange sesame, shaved cabbage	40
wagyu rump 250g, chimichurri	40
250g sirloin, black garlic butter, herbs, cress	48
500g o'connors rib eye, roasted bone marrow, parsley crumb, roasted beef jus *	82
1kg ranger's valley t-bone, condiments	168
400g   800g roasted bangalow pork belly, adobo sauce	48   89
mixed leaves, salted ricotta, toasted grains	12
green beans, broccolini, ortiz anchovy, almond cream	14
hand cut chips	14
wood fire grilled pineapple, rum caramel, coconut sorbet (v)	16
flourless chocolate cake, roasted hazelnuts, burnt orange ice cream, salted caramel sauce	18
pavlova, mango, black sesame cream	18
selection of cheeses quince paste, biscuits *	13.5   23   32
goat's cheese, yarra valley   crozier blue, Ireland   maffra cheddar, Vic	
burnt orange chocolate truffles	4 ea

(v) Vegan. \* Contains gluten. Credit card surcharge including Amex of 1% Diners 2.55%. A surcharge of 10% applies on Sunday, public holidays and for groups of 10 or more guests.