

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 watermelon, labne, pistachio, mint, vincotto	24
wood fire grilled octopus, romesco, charred tomato salsa	28
merguez lamb sausage, north african spiced pepper relish	18
kangaroo skewers, pepper sauce, berries	28
quail drumsticks, jamaican jerk sauce	29
wood fire grilled leeks, asparagus, hazelnut cream (v)	17   28
rolled pasta, ragout of seasonal mushrooms, pecorino *	36
grilled chicken salad, cabbage, mint, pickled currants, cress, chilli, parmesan, citrus dressing	28
wood fire grilled cheese burger, pickles, house relish, shoe string fries *	24
[bacon 4]      [patty 6]	
market fish	MP
250g black angus rump, black garlic butter, cress	44
500g o'connor rib eye, roasted bone marrow, parsley crumb, roasted beef jus *	82
market leaves, radish, wood roasted walnut vinaigrette	12
carrots, harissa sauce, binnorie feta	14
shoe string fries	12
wood fire grilled pineapple, rum caramel, coconut sorbet (v)	16
flourless chocolate cake, roasted hazelnuts, burnt orange ice cream, salted caramel sauce	18
wood roasted macadamia and salted caramel tart, crème fraîche *	18
selection of cheeses quince paste, biscuits *	13.5   23   32
goat's cheese, yarra valley   crozier blue, Ireland   maffra cheddar, Vic	
kaffir lime, coconut and white 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.