

SMALL PLATES

italian flatbread, wood fire grilled eggplant dip * | 16

marinated olives | 10

sydney rock oysters, eschallot dressing or grilled chilli, lime and ginger dressing 6ea | 7ea

burrata, charred watermelon, vincotto, basil oil | 25

wood fire grilled octopus, cannellini beans, tomato, preserved lemon, basil | 32

duck and maple sausage, beetroot jam, blood orange glaze | 20

kangaroo skewers, pepper sauce, berries | 29

LUNCH PLATES | 26

wood fire grilled cheese burger, pickles, house relish, shoe string fries *

[add bacon +4]

[extra patty +6]

grilled chicken salad, cabbage, mint, pickled currants, cress, chili, parmesan, citrus dressing

sesame seared tuna, avocado, soba noodles salad, sesame and ginger dressing

linguine, veal and pork meatballs, wood roasted tomato and basil sauce *

BIG PLATES

wood roasted cauliflower, snake beans, toasted hazelnut tahini dressing, curry leaf (v) | 34

sautéed potato gnocchi, seasonal mushrooms, parmesan * | 38

market fish | MP

200g o'connor rump, bms 3+, mojo verde, fries | 36

270g jack's creek sirloin, bms 3+, black garlic butter | 58

450g o'connor rib eye, bms 3+, bone marrow, beef jus * | 89

1kg - 2kg tomahawk, rangers valley, bms 4+, condiments | MP

SIDES

market leaves, vine tomatoes, wood roasted leek vinaigrette, salted ricotta, grains | 12

fries | 12

wood roasted pumpkin, charred corn, jalapenos, manchego | 14

wood fire grilled broccolini, toasted hazelnut dressing, crispy garlic | 18