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snacks

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JAMES OWN SOURDOUGH	smoked butter	3
OYSTERS	our way	3.50 each
GARLIC SOURDOUGH	garlic butter, parsley	5
SAUSAGE ROLL	pork and veal, pickled rhubarb, mustard cream	6
OLIVES	charred orange, pickled garlic, fennel seed	8
CHICKEN WINGS	pickled cabbage, coriander, sesame, wasabi mayo	12

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small plates & entree

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SOFT MOZZERRELA	zucchini, mint, olive oil	14
MUSHROOMS	brioche, whipped garlic, sherry mouse, nettle	14
KING PRAWNS	torched, prosciutto, grapes, oregano	15
CAESAR SALAD	tossed our way at your table	16
PORK	cured, smoked beetroot, horseradish, almond	16
SEAFOOD CHOWDER	mussels, snapper, king prawns, truffled corn velute	19
QUAIL	grilled, smoked lentils, garlic, lime pickle	19

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mains

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SMOKED PUMPKIN WEDGE	whipped garlic, lentils, garlic, lime pickle	18
CAULIFLOWER	twice cooked, vadouvan spice, yogurt, almond, pickled radish	18
PORK & BRANDY SAUSAGE	fermented pumpkin, creamed white beans	22
SNAPPER	poached, chorizo, tomato, olive	28
DUCK BREAST	pan fried, broccoli, carrot, walnuts, sauterne puree	34
500 GRAM WHEY BRAISED LAMB	house condiments and pickles	35
250 GRAM SIRLOIN	cabbage, Irish butter	34

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table share (serves 2-4)

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served with house condiments and pickles

500 GRAM SIRLOIN	70
1 KG WHEY BRAISED LAMB SHOULDER	75

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sides

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MASH & GRAVY	our way with chicken fat	7
BABY COS	soy beans, cured egg yolk, shallot	7
KIPFLER POTATOES	garlic, raw button mushrooms	8
RAPINI	grilled, seaweed, orange chilli	7

set menus (minimum 4 people)

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HOWARD'S BANQUET \$60 per head

CHRIS'S GARLIC SOURDOUGH garlic butter, parsley  
SAUSAGE ROLL pork and veal, pickled rhubarb, mustard cream  
SOFT MOZZERELA zucchini, mint, olive oil  
KING PRAWNS torched, prosciutto, grapes, oregano  
MUSHROOMS brioche, whipped garlic, sherry mouse, nettle

WHEY BRAISED LAMB bone marrow, house condiments and pickles OR  
SNAPPER poached, chorizo, tomato, olive

MASH & GRAVY our way with chicken fat  
BABY COS soy beans, cured egg yolk, shallot

MOTHER IN LAW orange cake, pine nut, aniseed

VEGETARIAN BANQUET \$50 per head

CHRIS'S GARLIC SOURDOUGH garlic butter, parsley  
OLIVES charred orange, pickled garlic, fennel seed  
MUSHROOMS brioche, whipped garlic, sherry mouse, nettle  
SOFT MOZZERELA zucchini, mint, olive oil  
SMOKED PUMPKIN WEDGE whipped garlic, lentils, garlic, lime pickle  
CAULIFLOWER twice cooked, vadouvan spice, yogurt, almond, pickled radish  
BABY COS soy beans, cured egg yolk, shallot

MOTHER IN LAW orange cake, pine nut, aniseed

**BOTTOMLESS CHAMPAGNE LUNCH \$30 per person**

Friday to Sunday only

A luxurious 2 hour experience befitting this space  
with Piper Heidsieck.

**SUNDAY ROAST - ALL DAY SUNDAY \$20 per person**

Sunday only

Roast meat on rotation, served with Daily house baked sourdough, Hassle back potatoes,  
Yorkshire pudding, Brussel sprouts, smoked pumpkin and gravy

## dessert

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- ROCKY ROAD smoked almonds, marshmallow, cherry, chocolate 5  
STRAWBERRIES bruleed, lavender sorbet, oat crumb, rosemary 13  
MOTHER IN LAW orange cake, pine nut, aniseed 14  
LAMINGTON a controversial take on a classic 14