

STARTERS & SNACKS

- Chicken Liver Paté with green tomato chutney and crunchy bread - \$12
- Pork Baby Back Rib with sticky miso caramel and honey glazed peanuts - \$10 **GF**
- Duck Spring Roll with chilli jam - \$10
- Tuna Sashimi with wasabi, soy, and ginger - \$15 **GF**
- Salt & Pepper Squid with orange caramel and pickled ginger - \$10 **GF**
- Oven Baked New York Pretzel with salt and butter - \$8 **V**

MAINS

- Slow Cooked Beef Cheeks with red wine jus - \$24 **GF**
- Mushroom Wellington with onion soubise - \$23 **V / VGO**
- 15-hour Slow Cooked Lamb Shoulder with salsa verde and jus - \$23 **GF**
- Tandoori Chicken with mango salsa and naan bread - \$23
- Fish of the Day with Nduja butter and fried leeks - Market Price **GF**
- Confit Duck Leg with wild mushroom ragout and jus - \$24 **GF**
- Pork Baby Back Ribs with sticky miso caramel and honey glazed peanuts - \$23 **GF**
- Venison Rack with agresto crumb and sour cherry jus - \$30
- From the Meat Locker** *with your choice of sauce: peppercorn, mushroom, or red wine jus*
- 200g Eye Fillet with Café de Paris butter - \$25 **GF**
- 300g Scotch Fillet—Tey's Black Angus + 100 day grain fed - \$28 **GF**

SIDES

- Roasted Yams – Roasted with fennel and mandarin - \$11 **GF / V**
- Cauliflower Cheese – Tender cauliflower florets with an aged cheddar sauce - \$11 **V**
- Roasted Brussel Sprouts – Roasted with pancetta, duck, chestnuts, and togarashi - \$11 **GF**
- Butternut Pumpkin – Roasted with sumac, walnuts, parsley, chilli, and pomegranate - \$11 **GF / V / VG**
- Cos Salad – Crispy cos lettuce with goddess dressing and parmesan - \$10 **GF / V**
- Ugly Carrots – Whole roasted carrots, dukkah, and yoghurt - \$10 **GF / V / VGO**
- Beetroot Salad – Beetroot, tamarillo, and witlof with a jalapeño dressing - \$11 **GF / V / VG**
- Grilled Broccolini – Fresh broccolini grilled and topped with sesame dressing - \$10 **V / VGO**
- Homestyle Chips – Served with a side of aioli - \$10 **V / VGO**
- Potato Gratin – Layered potato with cream and garlic - \$10 **GF / V**
- Triple Cooked Potatoes – Agria potatoes cooked in waygu beef fat, seasoned with salt and vinegar - \$11 **GF**

