



SNACKS

MCLAREN VALE OLIVES (VG, DF, GF)	9
WHIPPED BLUE CHEESE, HONEY, LAVOSH	8
CRISPY CONFIT POTATOES, CELERIAC SALT, DIJON MUSTARD (VG, DF, GF)	14
JAMON & GRUYERE CROQUETTES, WHOLEGRAIN MUSTARD CREME FRAICHE [4]	14
STAFFORDSHIRE OATCAKE, SMOKED FISH PÂTÉ, FRESH ROE	16

RAW

STEAK TARTARE, ANCHOVY EMULSION, GAME CHIPS (DF, GF)	24
CURED OCEAN TROUT, HERITAGE BEETROOT, FROMAGE BLANC, KOHLRABI, DILL (GF)	22
GAZANDER COFFIN BAY OYSTERS	HALF DOZEN 20 DOZEN 37

SMALL

HANDMADE LAMB CANNELLONI, PIQUILLO PEPPER, DUKKAH, SAGE	18
SCORCHED MURRAY BRIDGE LEEK, SMOKED HUMMUS, PRESERVED LEMON, HAZELNUT (VG, GF, DF)	16
GRILLED RADICCHIO, BRUSSEL SPROUTS, RICOTTA SALATA, SPECK, ANCHOVY DRESSING (GF)	18
GRILLED NEW SEASON ASPARAGUS, GLOBE ARTICHOKE, HERB VINAIGRETTE, GREEN ALMOND (VG, GF, DF)	24
OUR TRADITIONAL ENGLISH PORK PIE, PICALILLI	16

LARGE

CHORIZO & TOMATO RAGU, OUR HERB GNOCCHI, SALSA VERDE, SPINACH	36
SMOKED JAPANESE PUMPKIN, SPICED PUMPKIN PUREE, GREEN SAUCE, PINE NUTS (VG, GF, DF)	26
ROASTED FILLET OF BARRAMUNDI, SPRING VEGETABLE RISOTTO, PINE NUTS (GF)	42



Not all Ingredients are listed in the dish descriptions.
Please make us aware of any allergies you may have.
(V) Vegetarian (VG) Vegan (DF) Dairy Free (GF) Gluten Free
Buy any wine from East End Cellars & pay \$15 corkage
12:00pm – Late

East End Cellars



PLATTERS

CHARCUTERIE + CHEESE, BAGUETTE, CRACKERS, QUINCE PASTE, MUSCATELS, PAPERSHELL ALMONDS

LARGE	6 CHOICES	78
MEDIUM	4 CHOICES	55
SMALL	2 CHOICES	32

CHOICE OF CHEESE:

GRUYÈRE <i>COW, SEMI, SWITZERLAND</i>	COMTÉ 12 Month <i>COW, SEMI, FRANCE</i>	WYNGARD CHEVRE <i>SHEEP, SEMI, NETHERLANDS</i>
MONTBOISSE <i>COW, WASHED RIND, FRANCE</i>	ONKAPARINGA BLUE RESERVE <i>COW, BLUE VEIN, ADELAIDE HILLS</i>	QUICKE CLOTH BOUND CHEDDAR <i>COW, SEM HARD, ENGLAND</i>
AOC. OSSAU IRATY <i>EWE, SEMI HARD, BASQUE PYRENEES</i>	TRUFFLE TRIPLE CREAM BRIE <i>COW, SOFT, ADELAIDE HILLS</i>	

CHOICE OF MEAT:

JAMON SERRANO <i>SPAIN</i>	SICILIANO HOT FENNEL SALAMI <i>BOSTON BAY, EYRE PENINSULA</i>	CACCIATORE <i>BOSTON BAY, EYRE PENINSULA</i>
PROSCIUTTO <i>BOSTON BAY, EYRE PENINSULA</i>	FERMENTED FELINO SAUSAGE <i>SOUTH AUSTRALIA</i>	BOSCO TRUFFLE SALAMI <i>BOSTON BAY, EYRE PENINSULA</i>

TOASTIES & SOUP

FELINO, RAPINI & CHILLI FRITTATA, MATURE CHEDDAR, TRUFFLE AIOLI	16
ROAST PORTOBELLO MUSHROOM, EGGPLANT RELISH, CACIOCAVALLO CHEESE (V)	16
ANNATTO CHICKEN, SWISS CHEESE, BUTTER LETTUCE, SPICED YOGHURT	16
SMOKED BRISKET REUBEN PANINI, SAUERKRAUT, SWISS CHEESE, RUSSIAN DRESSING	16
SOUP OF THE DAY, BAGUETTE	15

SWEETS

BITTER CHOCOLATE MOUSSE, PISTACIO, RASPBERRY, COCOA NIB	17
CARAMELIZED WHITE CHOCOLATE SEMIFREDDO, ALMOND, CANDIED ORANGE	14



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