**EVENING**

Mixed Nuts, Olives or Pepperoncini 11

Pino’s Leg Ham, Chutney 14

Pickled Carrots 10

Oysters, Guindillas Vinaigrette 4pc 20

Halloumi, Roasted Peppers, Chilli 16

Duck & Armagnac Pate 14

Fried Pork Terrine 12

Crisp Eggplant, Fragrant Sauce 16

Homestead Style Fried Mushrooms 12

Sweet & Sour Pork Hock 15

Patatas Bravas, Occy, Lardo 24

Snapper Crudo, Thai Coconut Vin 24

Sweet Potato Chips, Horseradish, Shallots 14

Cheese – Chef’s Selection of 5 35

***Allergies? Please let us know***

**Mains**

Orecchiette Pasta 30

*Cherry Tomato & Spanner Crab*

Steamed Barramundi 36

*Vadouvan*

Risotto 32

*Bush Tomato & Balmain Bug*

Hanger Steak 39

*Beetroot, Horseradish*

Veal Schnitzel 30

*Poached Leek, Sauce Albufera*

**Sides**

Mesclun 11 Broccolini *w/Manchego* 12

**Cheese & Sweets**

Cheese – Chef’s Selection of 5  35

Wattleseed Caramel Slice 4ea

Madeleines, Jam, Cream (10mins) 12

Pain Per Du 12

Affogato 13 with Frangelico 18