

## SNACKS

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Oysters, house mignonette	\$5 ea
Mount Zero olives	\$9
Danny's bread, Tommerup's Dairy Farm butter	\$9
Chicken liver pâté, brioche, port reduction	\$20
Breaded button mushrooms	\$14
House terrine, piccalilli, sourdough	\$19
Cured South Australian sardines on toast, rocket, sauce gribiche	\$18
Pork dumplings, sweet hot sauce	\$19
Shallot tarte Tatin, blue cheese, candied walnuts	\$21
Saison Salumi charcuterie board, bread, pickles	\$37

## CHEESE

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<i>served with conserve and crackers</i>	\$12 ea
Section28 Monte Rosso washed rind, cow's milk <i>Semi-soft, buttery, sweet, velvety</i>	Adelaide Hills, SA
Woodside Cheese Wrights Charleston brie, cow's milk <i>Soft-ripened, creamy, earthy, rich</i>	Adelaide Hills, SA
Valdivieso truffle manchego, sheep's milk <i>Semi-hard, subtle, tangy, earthy, nutty</i>	Argamasilla de Alba, ESP
Bay of Fires clothbound cheddar, cow's milk <i>Hard, sharp, buttery, herbaceous</i>	Bay of Fires, TAS
Berry's Creek Oak Blue, cow's milk <i>Soft, creamy, spicy, buttery</i>	Gippsland, VIC
Charles Arnaud Jurafloré Comté, cow's milk <i>Semi-hard, textured, herbaceous, nutty</i>	Jura, FR

## A LA CARTE

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### STARTERS

Baked Noosa scallops, citrus salsa, parsley	\$28
Beef tartare, anchovy emulsion, crisp toasts	\$23
Herb crumbed Sand Whiting, labneh tartare	\$25
Duck ham salad, wild rocket, pear, strawberry vinaigrette	\$27
Shaved Brussels sprout salad, stracciatella, burnt walnut pesto	\$23

### MAINS

Market fish, green asparagus, ajo blanco, sorrel	\$MP
Tiger prawn spaghettini, bottarga butter, slow roasted chilli	\$44
Grilled spatchcock, creamed spinach, tarragon vinaigrette	\$37
Spring vegetable risotto, smoked cheddar, sage brown butter	\$35
Butcher's cut 220gm, Gem lettuce salad, chips	\$39
Wagyu sirloin 250gm, caramelised onion jam, green pepper sauce	\$47

### SIDES

Gem lettuce salad, waterside dressing	\$12
Green beans, goat's curd, hazelnut vinaigrette	\$12
Honey roasted carrots, curry spice	\$12
Chips, truffled whole egg aioli	\$12

### DESSERTS

Small sweet treats	\$12
Vanilla panna cotta, strawberry salsa, meringues	\$14
Roasted white chocolate tart, brown sugar biscuit, rum spiced pineapple	\$14



CRU WINE LIST