

Autumn 2024

- Bombolini, Meredith, truffle 15 (4)
Pigs head croquette, apple, mostrada 18 (2)
Yoghurt flat bread, whipped trout, caviar, chive 14
Cuttlefish, nduja. romesco, kipfler 25
Zucchini fritters, romesco, dill 19 (4)
Duck terrine, beetroot, bone marrow, hazelnut, truffle 24
Beetroot, goats cheese, truffle honey 19 v*
Beef carpaccio, Jerusalem artichoke, egg yolk 24
Local charcuterie, cheese, pickles, flat bread 33
- Risotto of herb, chicken, corn, shiitake \$32
Spanner crab, squid ink spaghetti, chilli, tomato 39
Chicken cotoletta, cauliflower, raisins, capers 35
Lamb, 'braising' vegetables, freekah, goats curd, mint
- Hand cut chips, Remis ketchup, truffle salt 14
- Quince, lemon, honeycomb, Anzac biscuit 18
Sticky date pudding, salted caramel, Vanilla 18
Cheese
served with lavash and preserved fruit 1 14 2 24
Warrenheip ashed
St Barbara
Chefs selection \$85

