

# The MENU

## SMALLER

HOUSE-MADE FIRED FLATBREAD Roasted garlic oil & Murray River salt . (ef. v. nf. df.) 9

MIXED OLIVES Served warm. (ef. v. nf. df. gf. c.) 9

FRESH PACIFIC OYSTERS Black pepper mignonette. (ef. nf. gf. df. c.) 4.5 each

CACIO E PEPE POLENTA BITES Grated parmesan & black pepper. (ef. nf. ) 9

WHIPPED COD ROE Grilled bread. (df. nf. ) 15

SALT ROASTED BEETROOT Macadamia cream & orange oil. (v. gf. df. c.) 20

VEAL TONNATO Smoked tuna mayonnaise, fried capers & chives. (nf. gf. df. c.) 24

STRACCIATELLA Zucchini ribbons, preserved Rutherglen lemon & pesto. (ef. gf. c.) 21

SALUMI Mortadella, jamon & capicola with accompaniments. (ef. nf. gfo. df. ) 28

## LARGER

HOUSE-MADE GNOCCHI Fired broccoli, smoked almond & salted ricotta (nfo.) 29

GRILLED MARKET FISH Fregola, green pepper & chermoula. (ef. gfo. df.) MP

CHICKEN SCHNITZEL Grated parmesan, cabbage slaw & chips. (nf. df.) 28

Make it a parmigiana +3

SLOW-COOKED KIEWA LAMB SHOULDER Smokey eggplant, spinach, sumac yoghurt & thyme. (ef. nf. gf. c.) 40

220g GRAIN FED ANGUS EYE FILLET 49

300g RIVERINE SCOTCH FILLET 41

Our steaks are served with gremolata, watercress and your choice of either:

Roasted garlic butter (ef. nf. gf. c.)

Beef fat emulsion (nf. gf. df. c.)

Horseradish cream (ef. nf. gf. c.)

Ask your waiter about our range of Milawa mustards.

## SIDES

CRISP LEAF SALAD Citrus & mustard dressing. (ef. v. nf. gf. df. c.) 9

WOOD ROASTED CARROTS Goats cheese & burnt Scion 'drunk' honey. (ef. nf. gf. c.) 12

CHARRED LETTUCE HEARTS Anchovies, capers & pecorino. (nf. gf. c.) 12

CHIPS Barbeque spice & Yarramanda Farm ketchup. (ef. v. nf. df.) 8

One bill per table please. We are unable to split or itemise bills. A 15% Public Holiday surcharge and 1.5% card processing fee applies.