

Saturday February 20, 2021

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| Oysters, shucked to order, shallot vinaigrette | ea | 4.5 |
| Warm marinated olives, orange + fennel salt | | 8 |
| Gin cured Tasmanian ocean trout, fennel, dill, sorrel | | 24 |
| Duck liver parfait, port jelly, pickled cherries | | 21 |
| Fried friggittelli peppers, anchovy sauce, smoked paprika | | 14 |
| BBQ corn salad, black garlic, fermented chilli, smoked ricotta | | 16 |
| Grilled Fremantle octopus, pickled mussels, potato, celery, aioli | | 24 |
| Charcuterie plate, house pickles | | 32 |
| House made potato gnocchi, mushrooms, garlic oil, gremolata | | 29 |
| Risotto of pecorino, radicchio + rosemary | | 28 |
| Grilled Bannockburn chicken, peach mustard, chicken vinaigrette | | 35 |
| Local John Dory fillet, sea vegetables, brown butter, capers | | 42 |
| O'Connor's grass-fed rump cap, red pepper, white balsamic | | 39 |
| Meredith lamb shoulder for 2, eggplant, dukkah | | 68 |
| Cos, witlof, French vinaigrette | | 10 |
| Bruised cucumber salad, sesame-miso dressing, pine nuts | | 10 |
| Fried kipflers, garlic, rosemary | | 12 |
| Tiramisu | | 15 |
| Poached peach, vanilla cremeaux, white chocolate, verbena | | 15 |
| Cheese selection, crisp breads, seasonal fruit | 1 / 2 / 3 | 12 / 17 / 26 |

* Please inform your waiter of any dietary & allergy requirements.

* Please note, we cannot guarantee that all dishes will be free from allergens.

Thank You.