

SAMPLE MENU

SMALL PLATES

Wild Olives
Goats Curd and House Made Bread
\$14

Salmon Tartine
Salmon, Herbs & Yoghurt on Sourdough
\$14

Tomato Salad
Hommus, Chickpeas, Tomatoes, Shallots,
Macadamia Crumb w/ House Made Bread
\$17

Fried Chicken
Buttermilk Fried Chicken, Nduja Mayo, Pickled Fennel
\$24

LARGE PLATES

Pan Fried Barramundi, Potato Salad,
Charred Lemon
\$34

Otway Pork Loin, Grains, Grilled Cabbage
Parsnip Puree
\$32

Grain Fed Eye Fillet, Charred Shallot, Vegetables
Savoury Sauce
\$58

DESSERT

Vanilla Bean Panna Cotta
Passionfruit Jelly, Fresh Berries
\$14

Orange Cake
Citrus Curd, Mascarpone Cream
\$14

SIDES

Roast Carrots, Coconut Labneh,
Pomegranate Molasses
\$12

House Made Bread w/ Cultured Butter
\$7

Seasonal Greens w/ Toasted Almonds
\$10