

menu



grain organic sourdough, whipped cultured butter \$6

pumpkin, pine nut, gruyere tart, mixed salad \$20

saffron & provolone arancini, black garlic aioli, pickled fennel \$17

duck liver parfait, port and cherry jelly, sweet mustard pickles, grilled sourdough \$22

vongole & pancetta linguine, parsley, garlic, chilli, white wine \$21

new season heirloom tomato, consommé, mozzarella, anchovy, basil \$20 **GF**

beer battered fish of the day, fries, tartar sauce, lemon \$21

appellation sydney rock oyster, apple & cucumber mignonette \$4.5 each **GF**

sides \$10

mixed leaf salad, sherry honey vinaigrette **GF**

fries & aioli

broccolini, brown butter, parmesan, lemon **GF**

10% subscribers discount applies to food only