



SNACKS

marinated olives	7
house bread + butter	3 p.p.
kingfish, plum, pickled samphire, caper	21
chicken liver parfait, cranberry + quince, crostini	18
stracciatella, pickled clam, mushroom, black garlic	20
cured meat selection, pickles, crispbread	<i>small/large</i> 20 /38

PIZZA

smoked scarmoza, basil, tomato	20
+ add prosciutto	+6
fennel salami, nduja, mushroom, tomato, oregano	24
fior di latte, provolone, gorgonzola, basil	24
roast pumpkin, caramelised onion, pinenut, goats curd	22
bresaola, radicchio, balsamic apple, parmesan	24
guanciaie, zucchini, tomato, taleggio	26
shark bay prawn, chilli, tomato, rocket	24

| FEED ME | - 5 course chef selection 65

GARDEN

pumpkin, goats milk, buckwheat, sage	17
roasted beets, beet leaf, buffalo ricotta, walnut	16
asparagus, sous vide egg, pork crumb	19
charred baby cos, white anchovy, lemon	18

CASUAL

battered blue spotted emperor, hand cut chips, tartare dressing	25
organic beef burger, bacon, smoked cheddar, beetroot, hand cut chips	25

SUBSTANTIAL

venetian risotto, parmesan, lemon	28
gnocchi, beetroot, walnut, goats curd, orange	29
shark bay crab tagliatelle, chilli, tomato, basil	32
market fish, broccoli, barley, warrigal greens	40
smoked duck, white onion, muntries, leek ash	38
flat iron steak, parsnip, fermented pumpkin	43

SIDES

“the garden” mixed leaves, propagated grain + pea	10
kipfler potato, cornichon, parmesan, caper aioli	10
hand cut chips, paprika salt, aioli	10

DESSERT

jerusalem artichoke ice cream, chocolate, apple	15
pickled raspberry semi freddo, pork crackling	15
yoghurt sorbet, rosemary, spritzed green grape	15
international cheese selection, pear, local honeycomb, crispbread 75g	28