

KITCHEN MENU

Smaller

Mount Zero Olives gf - v - vg	\$9
Sydney Rock Oyster , natural or chilli lime ponzu gf - df	\$6 / \$7 each
Half Shell Scallops , with miso butter & fresh asian herbs gf	\$9 each
Beetroot Arancini , smashed peas & rich tomato sugo v - vg - gf	\$19
Duck Fat Potatoes , tarragon aioli vo	\$15
Seasonal Greens , smoked almond pangrattato v - vg - df	\$15

Bigger

Warm Roasted Cauli Salad , quinoa, feta, snow pea tendrils, almond dukkah & preserved lemon & tahini v - vgo	\$29
Baked Beef & Pork Meatballs , with feta in rich tomato & basil sugo.	\$28
Twice-cooked Pork Belly , gin-soaked spiced apples gf	\$29
Sticky Eggplant , chilli, pickled onion v - vg - gf	\$27
Slow Slow Cooked Beef Short Rib , spiced gin & cherry jus gf	\$31

Sweeter

Boozy Gin Apple Crumble , coconut sorbet v - vg - gf	\$18
Chocolate & Candied Walnut Mousse v	\$15

v = vegetarian, vo = vegetarian option, vg = vegan, vgo = vegan option,
gf = gluten free, gfo = gluten free option, df = dairy free, dfo = dairy free option

