

# EVENING MENU

FROM 5.30PM



## TIDBITS

marinated olives // GF, V, VC	5
mediterranean toasted nuts // GF, V, VC	5

## SMALL

prawn wonton w/ lemongrass & saffron aioli (5pc)	11
fungi arancini risotto balls w/ garlic cream & soft herbs (5pc) // V	10
polenta bites w/ whipped feta // V	9
pulled-pork bao buns w/ coriander & morningcider reduction (3pc) // NS	12
seasoned wedges w/ hickory hollandaise // V	9

## SHARING IS CARING

burrata fresh, handmade italian mozzarella w/ white peach, toasted sesame & ciabatta // V	23
beef tartare raw, marinated & fine-cut premium eye fillet w/ crisp bread wafer // GF*	24
chicken cotaletta crumbed whole breast w/ italian coleslaw & red wine jus	23
pork & fennel sausages w/ onion jam, & celeriac remoulade on potato hash // GF	19
smoked salmon carpaccio w/ wasabi cream, bilinis & chervil	25
beet nut warmed beetroot, candied walnuts, feta, wild rocket & cashew pesto // V, GF	17
olive tomatoes w/ warm olive tapenade, sumac onions, bocconcini & smoked aioli // V, GF	19

## THE WHOLE HOG

pull-apart lamb shoulder 1kg of gloriousness served w/ hard herbs & syrah jus (4-6pp) // GF, P	59
beef cheek w/ spiced aubergine, sundried tomatoes, yoghurt & mint (2-3pp) // GF	39

## SHARE & SHARE ALIKE

Our evening menu is designed to be shared and each of our dishes are carefully crafted with this in mind.

We kinda like the idea that you might sample a little bit of a few dishes, rather than a lot of just one. We planned this deliberately because we are all about food... and people... and people eating food.

We love the sound of hearty laughter, clinking glasses and engaging conversation around the table and we are stoked that you are choosing to do that with us tonight.

We hope your time with us is a good one. And if we can help make it better, let us know...

Enjoy x

Please ask your waitstaff about our dessert specials and the selection of sweet treats available in our cabinet.

**GF** gluten free

**V** vegetarian

**VC** vegan

**GF\*** gluten free available