

cured meats

*all meats are served with
house made condiments*

one	12
three	20
five	30

Jamon Serrano - cured pork ham, SPA
Salame Finocchiona - fennel pork salami, AUS
Wagyu Bresaola - dried cured wagyu beef, AUS
Sopressa Milano - red wine and pepper pork salami, AUS
Culatta - cured pork ham, ITA
Salame Classico Piccante - mild pork salami, AUS

fromage

*all cheeses are served with
house made condiments*

one	12
three	20
five	30

Apostle Whey - blue, cow's milk, SA
Rolf Beeler 18 months - Gruyere, cow's milk, SWISS
Kris Lloyd Jester - triple cream, goat's milk, SA
Section 28 Mont Rouge - washed rind, cow's milk, SA
Quicke's Devon - cheddar, cow's milk, ENGLAND

nibbles

Beetroot, chickpea, avocado and jalapeno tacos	5
Queensland spanner crab slider, sorrel, finger lime	5
Coffin Bay oyster, cucumber, yuzu	5
Marinated organic olives	8
French fries, aioli	11
Smoked lemon myrtle nuts	11

substantial

Pumpkin, cumin, maple soup, crème fraiche	18
Poached chicken cobb salad, seeds and grains, avocado, sesame dressing	25
Flame grilled wagyu beef burger - buttermilk onion rings, cheese, pickles, fries -add extra wagyu patty for	26 5
Spring gnocchi, kale, radicchio, favas, manchego (V)	28
Market fresh fish, fennel bisque, almond, kedgeree	32