

**MENU****SHELLS**

Hand-shucked Oysters (gf)	\$5 each
1/2 Shell Scallop, with Prawn Mornay	\$8 each
Charcuterie XO Clams w toast (gfo)	\$36

**SNACKS**

Olive & Anchovy Gilda (gf)	\$8 each
Short Rib & Manchego Croquettes (2pc)	\$12
Paella Arrancini Balls (4pc)	\$24
Labna Stuffed Zucchini Flower, Aioli (4pc) (gf)	\$35

**GRILL PLATES AND SMALL PLATES**

Heritage Pork Sausage, mash, onion jus (gf)	\$22
Charcuterie of in-house made Pate, Rillettes and Jamon w pickles (gfo)	\$32
Steak Tartare, Dijon Mayo, Caviar (gf)	\$30
Fremantle Octopus Tentacle over Charcoal, Romesco, Labna (gf)	\$28
Heirloom Tomato Caprese, Burrata (gf, vgo)	\$26
King Prawn & Chorizo Skewer over Charcoal (gf)	\$30

**LARGE PLATES AND SHARE PLATES**

Steak Frites of 300g Grainfed Sirloin (gf)	\$45
Porcini Mushroom Risotto, Pecorino & Kale (gf, v)	\$35
Confit Duck, Carrot Purée, Tuscan Spinach, Jus (gf)	\$35
Lamb, Chorizo & Wagyu beef Cannelons, Saffron béchamel	\$35
Tasmanian Trumpeter Fish, Autumn bean Cassoulet, Salsa Verde (gf)	\$40
Osso Bucco of Hunter Valley Yealing, Pommes Mouseline, Green beans	\$45

**ADD ONS**

Bread (2pc)	\$4
Shoestring Fries	\$10
Garden Salad	\$10
Chat Potatoes	\$10
Greens	\$10
Fresh Barrington Tops Truffle	\$10

**DESSERTS**

Baked Basque Cheesecake with PX Pear (gf)	\$8
Carpaccio of Pineapple, coconut gelato (gf)	\$8
Petit Pavlova (gf)	\$8