



AUTUMN EVENING

Curry Spiced Cashews	*7/10	House Marinated Mixed Olives	*7/10
	Pepperoncini (<i>Chillies in Oil</i>)	10	
Salumi Board	3 x Salumi	26	5 x Salumi 38
Cheese & Salumi Selection (<i>chef's choice of 2 Cheese & 2 Cured Meats</i>)			*26/34
Sonoma Sourdough Roll			2ea
4 x Sydney Rock Oysters, Golden Beetroot Mignonette			17
Baby Gem Salad, Caesar Dressing			11
Chargrilled Shishito Peppers, Galotyri			15
Salt & Pepper Whitebait, Yuzu Mayo			12
Smoked BBQ Chicken Wing			9
Ortiz Anchovies, Grilled Sourdough			22
XO Bone Marrow			14
Gruyere Churros, Lardo			11
Parmesan Risotto w/ Mushrooms			19
Baby Corn w/ Kelp Butter & Togarashi			12
Garfish w/ Yuzu Butter			15
Tripe Lyonnaise, Herb Butter			21
Cuban Sandwich			19
Fried Chicken			16
Chips w/ Chicken Salt	<i>Aioli + 1</i>		*8/10
Beef Tartare			32
Heirloom Tomato Puttanesca, Gremolata			29
Barramundi Fillet, Fennel & Soft Herb Salad			36
Veal Schnitzel, Cabbage Lime Slaw & Fermented Chilli Mayo			33
Sirloin, Red Wine Butter			45
Chateaubriand, Carrots & Mushrooms			135

**Happy Hour prices 4pm – 6pm Monday to Friday*



AUTUMN CHEESE

Cheese Board	3 x Cheeses	26	5 x Cheeses	38
Hard	Neal's Yard Cheddar		Cow	U.K.
	Comte		Cow	France
Semi Hard	Lamb Chopper		Sheep	Holland
	Ossau Iraty		Sheep	France
White Mould	Brillat Savarin		Cow	France
	Chevre Du Pelussin		Goat	France
Washed Rind	Taleggio		Cow	Italy
	Soumaintrain		Cow	France
Blue	Cropwell Bishop Stilton		Cow	U.K.
	Cashel Blue		Cow	Ireland

AUTUMN SALUMI

Speck	Light and smoky	Pork	Pino's	N.S.W.
Bresaola	Meaty/Salty. Air dried	Beef	Pino's	N.S.W.
Mortadella	Rich & fatty. Mild flavour	Pork	Pino's	N.S.W.
Capocollo	Firm texture. Robust flavour	Pork	Pino's	N.S.W.
Nduja	Firm. Very spicy (<i>I warned you!</i>)	Pork	Pino's	N.S.W.

Something Sweet

Chocolate Brownie	4ea		
Affogato	11	<i>with Frangelico</i>	16
Coconut Mousse, Lime, Yoghurt Sorbet			11
Apple Crumble			13
Muscat Vienetta, Almonds			12

ASK TO SEE OUR EXTENSIVE RANGE OF DESSERT WINES & DIGESTIVES