

Malted barley sourdough, burnt onion butter / G,D*,F* / 7

Smoked duck liver toast, sour grapes, thyme / G,D,F / 6

Soured cucumbers, dill, feta / D*,F,V / 11

Mussels, hispi cabbage, hazelnut, yuzu / G,N,F / 18

Whipped tofu, fermented peppers, crudites / D,F,V / 21

Ricotta gnudi, parmesan, saltbush / G,D,F / 18

Snapper, cime di rapa, orange / D,N,F / 19

Raw beef, nduja, quinoa, red witlof / D,F / 19

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Baby octopus, chickpeas, fennel, black lemon / D*,F / 26

Double baked blue cheese souffle, leek, walnut / G,D,N,F / 24

Brussels sprouts, macadamia, green chilli, mint / D*,N,F,V / 19

Heirloom radicchio, rosemary, almond xo / N,F,V / 18

Swordfish, brown butter, curry leaf, lemon / D,F / 48

Berkshire pork, fermented grains, thyme / G,D* / 46

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Chocolate ripple-misu / G,D / 18

Quince ice cream, honeycomb, nashi pear / D,F / 18

G,D,N,F,V - contains gluten, dairy, nuts, fructose or can be vegan.

*can be removed

Saison Fallen Quinces Vermouth (Melbourne, Victoria) / 14
Henriques & Henriques 15yo Verdelho (Madeira, Portugal) / 16

Prosecco NV (King Valley, Victoria) / 14
Val Frison Goustan Blanc de Noirs Brut 2014 (Champagne, France) / 25

Peter Lauer Fass 15 Trocken 2019 (Saar, Germany) / 17
Bellivière Confluence 2018 (Middle Loire, France) / 21
Bindi Kostas Rind Chardonnay 2019 (Macedon, Victoria) / 24
Brothers Vermentino 2018 (Clare Valley, SA) / 14
Maranones El Quiebro Albillo Real 2018 (Madrid, Spain) / 15
Trappiste Coenobium Ruscum 2019 (Lazio, Italy) / 18

Moraza Rosado 2019 (Rioja, Spain) / 16
Canlibero Pink Freud Rosato 2019 (Campania, Italy) / 20

Bill Downie Cathedral Pinot Noir 2021 (Mornington, Victoria) / 14
Yann Bertrand Coup d'Folie Fleurie 2018 (Beaujolais, France) / 26
Occhipinti SP68 2019 (Sicily, Italy) / 18.5
Owen Latta Quality Grenache 2020 (Pyrenees, Vic) / 17
Little Frances Sierra Foothills Merlot 2018 (California, USA) / 16
Iuli Umberta Barbera 2019 (Piemonte, Italy) / 15