



# Restaurant Menù

House Baked Sourdough | Black Garlic Butter 12

## SMALLER PLATES

Smoked & Roasted Vegetable Empanadas | Olive Aioli 18

Chorizo & Wagyu Beef Empanadas | Chimichurri 21

Kingfish Cevichè | Roasted Sweet Potato | Aji Amarillo 22

Charred Cos | Dehydrated Prosciutto | Anchovy Aioli | Pecorino 18

Kangaroo Carpaccio | Yellow Beetroot Puree | Native Thyme Oil 21

## LARGER PLATES

Abelsway Chicken Breast | Gochujang Tomato | Potato Puree | Caramelised Cipollini Onion | Beetroot Cracker 38

Ora King Salmon | Spinach & Jalapeño Sauce | Pave Potato | Scallop Mousse | Lemon Caviar 40

Lamb Rack | Burnt Carrot Puree | Fennel | Polenta Chips | Coffee Jus 42

Roasted Cauliflower | Charred Hummus | Sambal Goats Cheese | Tamari Dusters 26

## SIDE DISHES

Rainbow Carrots | Chevre | Roasted Almonds | Chilli Honey 12

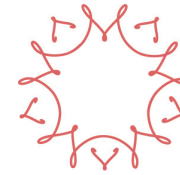
Smoked & Charred Brocolini | Garlic | Sesame Seeds 12

## DESSERT

Affogato | Frangelico 17

Almond Base Chocolate Brownie | Berry Compote | Vanilla Ice Cream 18

AVAILABLE 12PM – 3PM | Please discuss dietaries | 15% surcharge applies on public holidays



# Cellar Door Snacks Menù

House Baked Sourdough | Black Garlic Butter 12

House Olives 12

Cheese Platter 55

Cheese & Charcuterie 65

Chicken Pate | Berry Gel 18

## SMALLER PLATES

Smoked & Roasted Vegetable Empanadas | Olive Aioli 18

Chorizo & Wagyu Beef Empanadas | Chimichurri 21

Kingfish Cevichè | Roasted Sweet Potato | Aji Amarillo 22

Charred Cos | Dehydrated Prosciutto | Anchovy Aioli | Pecorino 18

Kangaroo Carpaccio | Yellow Beetroot Puree | Native Thyme Oil 21

## DESSERT

Affogato | Frangelico 17

Chocolate Brownie | Berry Compote | Vanilla Ice Cream 18

VEGETARIAN PLANT BASED GLUTEN FREE DAIRY FREE

Please discuss dietaries & food alternatives . 15% surcharge applies on public holidays