

Small dishes & vegetables

Marinated Mt Zero olives	8
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Ham, cheese & pickle croquettes (4)	12
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Jar of pickled Port Phillip sardines, cultured butter	13
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Whipped cod roe, finger lime, potato crisps	12
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Portarlington mussels, nduja sauce, parsley, fried onions	16
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Burrata, preserved apricots, guanciale, fried bread	16
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Fried chicken wings, deboned, black garlic sauce	12
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Black pepper glazed lamb ribs, river mint yoghurt	15
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Victorian heirloom tomatoes, olives, basil, wild fennel	13
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Pit roasted sweet potato, cashew 'sour cream', smoked habanero	13
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Barbequed zucchini, confit lemon, buttermilk	11
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Hand cut fries, smoked mussel aioli	10
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Charcuterie (40g)

served w/our bread, pickles & house cultured butter

Morcon, La Boqueria, Sydney	14
Guanciale, Mr Canubi, Ballarat	12
Wagyu bresaola, Largo's, Fitzroy	16
Finocchiona, Quattro Stelle, Sydney	12
Coppa, Mr Canubi, Ballarat	12
All five	25

Cheese (50g)

served w/ our bread & quince chutney

Brillat Savarin, triple cream, France	14
Bay of Fires, cheddar, Tasmania	14
Valdeon, blue, Spain	14
All three (25g of each)	21
Baked white mould goats cheese (125g), leatherwood honey & roasted walnuts	25

From the wood BBQ

Hanger steak (220g), horseradish mustard, wild rocket	28
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½ Milawa chicken, pickled shallots, tarragon butter	25
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Slow cooked Flinders' Island lamb shoulder, green gazpacho (for 2)	48
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Can't decide? Leave it with us!
6 dishes to share \$49 per person