

## T O N I B B L E

- Beetroots, roasted & raw, Meredith sheep's yoghurt, rosemary v, gf \$17
- Goat cheese tortellini, watercress pesto, black olives, cherry tomatoes v \$20
- ½ dozen rock oysters, mignonette, lemon gf, df \$24
- Raw kingfish, horseradish, kohlrabi, crème fraîche gf \$24
- Smoked salmon, crème fraîche, salmon roe, pikelets \$24
- Steak tartare, anchovy cream, toast \$22
- Pork fried rice with king brown mushroom,  
pea shoot, cured egg\* gf (v & vg option available) \$18
- Drunken chicken bao, kimchi slaw, green papaya, candied pecan \$18
- Duck liver mousse, chive crumpets \$19
- Okonomiyaki burger, beef pattie,  
sweet & sour peppers, gruyère cheese, spicy mayo \$22
- Spicy wagyu beef cheek, cauliflower purée, onions, herbs, black vinegar gf \$25
- 
- Thyme & burnt honey ice cream sandwich, rhubarb v \$15
- Malt custard, salted toffee, raspberry, almond crumb v \$15
- Donuts, honey, yoghurt, cinnamon, star anise, pistachio v \$13
- Cheese selection, grapes, lavoshe & oat crackers v \$28

## LUNCH MENU

*Monday to Friday 11:00am – 3:00pm*

*Nibble Menu also available.*

Fragrant chicken salad, BBQ corn, cos lettuce,  
hazelnuts, zucchini, mustard seed & saba gf, df \$23

Warm radicchio salad, soft herbs, tomato,  
avocado, burrata & slow poached egg v, gf \$21

House crumpets, smoked salmon, avocado,  
crème fraîche, lemon jam, pickled daikon \$27

Orecchiette pasta, ricotta, tomato, garlic, basil, walnut pangrattato v \$18

Gruyère de Comté jaffle, fries & pickle v \$19

Ham & aged clothbound cheddar jaffle, dijon, fries & pickle \$19

Braised beef cheek sandwich, gruyère,  
pickled cabbage, roast potatoes, watercress \$26

Pork fried rice with king brown mushroom,  
pea shoot, cured egg gf (v & vg option available) \$20

## SUPPER MENU

*Thursday to Saturday 10:00pm – late*

½ dozen rock oysters, mignonette, lemon gf, df \$24

Steak tartare, anchovy cream, dijon, toast \$22

Beetroots, roasted & raw, Meredith sheep's yoghurt, rosemary v, gf \$17

Duck liver mousse, chive crumpets \$19

Drunken chicken bao, kimchi slaw, green papaya, candied pecan \$18

Gruyère de Comté jaffle, fries & pickle v \$19

Ham & aged clothbound cheddar jaffle, dijon, fries & pickle \$19

---

Thyme & burnt honey ice cream sandwich, rhubarb v \$15

Malt custard, salted toffee, raspberry, almond crumb v \$15

Donuts, honey, yoghurt, cinnamon, star anise, pistachio v \$13

Cheese selection, grapes, lavoshe & oat crackers v \$28