



BAR SNACKS

Casseras bakery sourdough aged nasturtium butter	7
Charred lamb skewer lemon yoghurt herbs (gf)	4
Duck parfait profiteroles pickled strawberry dill (4)	12
Gin cured ocean trout beetroot crisp curd dill (gf)	15
Kangaroo tartare puffed beef duck yolk potato crisps (gf)	12
Green tomato carpaccio basil fermented cucumber (vg* gf)	10

ENTRÉE

Hibachi roasted chorizo wet polenta manchego nduja crumb (gf)	19
Goats cheese churros truffled honey marjoram (v)	20
Szechuan salt and pepper squid garlic spring onion smoked chilli	18
Burrawong duck breast duck consommé edamame shitake (gf)	22

CHARCUTERIE AND CHEESE PLATE 4 choices (gf) ` \$32

CHEESES served with house pickles and croutes (min 2)

Nimbin Valley white cow brie NSW	10
Mafra cloth cheddar 12 month cows milk Victoria	12
Comte 12 month cows milk Swiss Alps	12
Manchego 6 month sheep milk Spain	11
Delice De Bourgogne triple cream brie cows milk France	13

CHARCUTERIE served with house pickles and croutes (min2)

Bosquito- Spain cured fennel garlic	10
Salami al tartufo - Italy cured pork pepper truffle	12
Preso- Spain pork shoulder cured dry	12
Salchichon- Spain pork cured paprika pepper	12
Housemade kangaroo pastrami peppercorn dorrigo pepper	13