



BREAD

Casseras foccacia black garlic butter (v vg*)	9
House olives rosemary fermented chilli (vg)	10

3 cured meats or cheese board fig and ginger paste house pickles seeded cracker (gf*)	28
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Cured meats:

- Bosquito (pork, fennel, garlic) (Spain)
- Presa (pork, dry, delicious) (Spain)
- Salami al tartufo (pork, pepper, truffle) (Italy)

Cheese:

- Nimbin Valley soft (white cow brie) (NSW)
- Comte (12 months, cow's milk) (Swiss Alps)
- Manchego (6 months, sheep's milk) (Spain)
- Delice de Bourgogne (triple cream brie, cow's milk) (France)

ENTREE

Hastings River oysters fingerlime mignonette (v vg)	22 35
Pork and duck terrine leek pistachio beet relish croute(gf*)	17
Hibachi prawns bay leaf butter bottarga (gf)	22
Kingfish crudo blood orange dried olive wild fennel (gf)	21
Baby beet tarte tatin lyonnaise onion herbed goats cheese (v)	19
Szechuan salt and pepper squid garlic shallot chilli (gf)	21

MAIN

Hand rolled gnocchi cavolo nero manchego burnt leek (v)	28
Burnt broccoli parsnip cream veg jus fermented chilli (vg gf*)	25
Burrawong confit duck burnt orange radicchio currant jus (gf)	36
16 hour pork belly hibachi beans apple sake (gf)	32
Daily fish cloudy bay clams shiitake curry broth (gf)	36
Rangers Valley bavette Belgian fries chimichurri butter(gf)	34
Lamb shoulder xinjiang spices wild herb paste (share for 2) (gf)	58

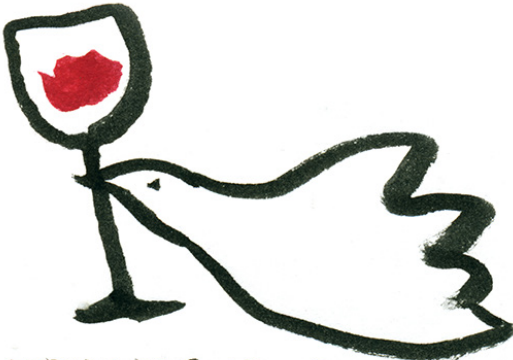
SIDES

Smoked baby chats horseradish soured cream dill (gf v)	15
Shaved cabbage spiced walnut grana padano shiso vinegar (v vg*)	14
Pan roasted green beans hazelnut sherry vin garlic (vg gf)	14

DESSERTS

Black sesame bavarois raspberry compote nut praline (v)	15
Orange & fennel seed creme caramel spiced coconut (gf v)	15
Botanic eton mess strawberry puree pistachio mint (gf v)	15





DRINK IN PEACE