



# MENU

Casseras fougasse w black garlic butter	9
Alto olives, fermented chilli, stolen rosemary (vg)	9
3 cured meats or cheese board, fig and ginger paste, house pickles, sumac cracker	32
Cured meats:	
- Bosquito (pork, wild mushroom, black pepper) (Aust)	
- Presa (pork, dry, delicious) (Spain)	
- Salami al tartufo (pork, pepper, truffle) (Aust)	
Cheese:	
- Nimbin Valley soft (white cow brie) (NSW)	
- Maffra wax, (cheddar) (cow's milk) (Vic)	
- Manchego (12 months, sheep's milk) (Spain)	
- Red Leicester (cheddar) (cow's milk) (Vic)	
Pork terrine, pickled chilli, pistachio, parsley	18
Lightly cured kingfish crudo, pickled onion, dried olive, orange	21
Caramelised onion tarte tatin, goats cheese, candied walnuts, dill (v)	21
Native spiced squid, squid ink aioli, bull horn pepper, shallot	24
Beef tartare, smoked tomato, cornichons, pommes allumettes	20
Burrata, grilled leeks, wood ear mushrooms, harissa, sourdough (v)	22
Charcoal roasted pippies, charred corn, salsa verde	24
Zucchini flowers, goats cheese, tuscan kale pesto, truffle honey (3) (v)	23
Hand rolled gnocchi, cavolo nero, manchego, leek ash (v)	33
Moroccan eggplant, chickpea puree, spiced lentils, paprika (vg)	34
Market fish, broccoli crumb, kombu broth	39
250g Jacks Creek scotch fillet, sesame fries, house butter, jus	42
Braised lamb shoulder, confit tomato, Dutch carrots, shallot (serves 2)	68
Shoestring fries, sesame, kombu (vg)	10
Seasonal leaf salad, mascarpone, toasted seeds (vg*)	10
Botanic bomb Alaska, davidson plum, whipped curds, pistachio, mint	15
Mr black cold brew tiramisu	15
Chocolate terrine, crème fraiche	15

\*\*\*Please let us know of any allergies or dietary requirements before ordering

\*\* v – vegetarian vg - vegan vg\* - vegan option \* 10% Sunday surcharge + for bookings 8 or more

