

WOOD-FRIED ORGANIC BREAD

common loaf, wholemeal sourdough, olive ciabatta, rye 2pp

DIPS AND SPREADS

PANTRY

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| olio bello first press olive oil | 1 | organic marinated olives | 8 |
| house churned salted butter | 1 | beef suduk 50g | 15 |
| sweet garlic butter, fennel salt | 2 | bresaola 50g | 15 |
| hazelnut dukkah & olive oil | 4 | chorizo longaniza 60g | 15 |
| white bean, rosemary, salt bush | 4 | serrano ham 50g | 16 |
| french onion, crispy shallot | 5 | chicken liver parfait | 16 |



PLATES

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| oysters, lemon, geraldton wax, red onion vinaigrette | 4.5ea |
| sardines, tomato pickle, chilli, toast vinegar | 16 |
| broccolini, chilli, garlic, goji berries, shallots | 18 |
| artichoke, borlotti beans, dandelion, macadamia, lovage | 19 |
| courgette, ricotta, squash, tomato dressing | 19 |
| asparagus, parmesan, peas, lemon, mint | 21 |
| eggplant, paprika, olive, walnut, cayenne | 18 |
| duck fat roasted potatoes, lemon thyme, ketchup | 14 |
| cuttlefish, raddichio, raisin, cumin, pine nuts | 27 |
| prawns, confit tomato, ginger, garlic, mustard seed | 30 |
| chicken drumsticks, pumpkin caramel, hemp seed, spring onion | 23 |
| lamb ribs, lime, mint, black garlic, sherry | 24 |
| kangaroo, cucumber, miso, sesame, horseradish | 28 |
| black pepper spiced pork chop, lemon, olive oil, chives | 33 |

SANDWICHES AVAILABLE - UNTIL 5PM

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| mushroom, spinach, gouda, mushroom ketchup | 16 |
| roast chicken, salami, avocado, chilli, gem | 21 |
| beef minute steak, comte, onion, rocket, horseradish cream | 22 |

SAMPLE MENU



DESSERT

- chocolate mousse, butterscotch, cookies and cream 16
- olive oil & almond cake, blueberries, praline 15
- peaches, toasted cream, shortbread, puffed rice 15

CHEESE

- Cambray Ashover Nannup, WA 16

sheep's milk; raised in south west western australia. Soft delicious, creamy and dusted with ash from our baker's oven

- Queso de Murcia al Vino* Murcia, Spain 15

goats' milk; a firm cheese, cured for 45 days before being macerated in red wine, giving a unique aroma, and a creamy and elastic texture

- Halls Suzette Harvey, WA 15

cow's milk; a herd of pure normandie cows produce an exceptionally rich washed rind, with an elegant, smooth and creamy centre

- Gorgonzola Dolce * Lombardy, Italy 16

cows' milk; creamy, mild, sweet, pale yellow, buttery and melty paste, speckled with blue coloured veins

- Local Goat Camembert Gin Gin, WA 17

goats' milk; eight goats hand milked every morning in gin gin. British alpine and saanan goats produce a young, vibrant and clean tasting cheese.

- Heidi Farm Tilsit Tasmania, Aus 15

cows' milk; a sumptuous cheese with a rich dense texture and nutty overtones.

- flight of cheese: select 4 cheeses, 25g each 32

*contains animal rennet