

# PLATES

freshly shucked oysters, \$3.5ea or 6 for \$17  
*sherry vinegar, tabasco, laphroaig*

mt zero olives \$8

house pickled veg \$7

chicken liver pâté \$9

chicken terrine, endive, dijon \$13

charcuterie board w pickles, fruit, nuts \$29

butternut, goats curd, carrot, burnt sage \$14

pork croquettes, tomato foam, mushroom - 4 for \$15 or \$4.5 ea

crispy salmon, asparagus, miso, fennel \$17

smoked lamb ribs, fennel slaw \$24

750g rib eye on the bone, condiments - sharing recommended \$52

bitter leaf salad, jerusalem artichoke, walnut, blue cheese + truffle \$13

fried kipfler potatoes, creme fraiche \$10

persimmon cake, pistachio icecream, roast quince, ginger

# CHEESE

## **Brique d'Affinois \$11**

**Rhône-Alpes, France**

**apple, freeze dried mandarin, caper & raisin**

*new world style soft cow's milk, creamy, rich and velvety smooth. the base milk undergoes ultrafiltration which retains more nutrients and proteins in the milk, intensifying the flavours*

## **Rogue Creamery Smokey Blue \$15**

**Oregon, USA**

**hazelnuts, px jelly**

*one of the most innovative dairies in north america. cows blue cold smoked over a bed of oregon hazelnut shells, creamy smooth texture with mild smokiness and subtle roasted nuttiness.*

## **Ocelli Testun al Barolo \$13**

**Southern Piedmont, Italy**

**pear, pickled quince**

*known as 'drunken cheese,' this specialty is aged in traditional wooden barrels containing the grape skins from Barolo (nebbiolo) leaving a purple stain which gradually penetrates. wheels are aged a further 2 months in Langa marc and barolo wine developing rich flavour, semi hard crumbly texture and lingering sweetness.*

## **Le Secret des Lys \$17**

**Franche-Comte, France**

*made near the village of Cleron high in the mountains, fragile soft creamy cows milk matured in small ceramic dishes. forms a protective layer of geotrichum mould and small flecks of blue and grey as it ripens.*

*we serve the le secret baked whole in the ceramic dish it matures in, hot and creamy like fondue, with toast soldiers*

*all cheeses served with a selection of breads*