



We do as much as we can from scratch and take the greatest care in producing food you'll love. We sometimes experience a wait while we prepare your dishes.

Sit back, enjoy the company you're in and relax over a drink. You're in good hands.

Chef's **FEED ME**

Our Feed Me is a delightful way to sample a range of our menu, featuring some of our best signature dishes as well as limited time additions.

Dietaries can be catered for.

5 Course | \$70

Wine pairing + \$70

7 Course | \$90

Wine pairing + \$90

Speak to your server for our current offering.

Minimum two diners. We have a 'one in, all in' policy as the courses are served over ~90 minutes.

Good things come to those who wait.

Dishes are prepared fresh and come staggered in the order we recommend they be enjoyed. Everything is designed to share and our servers are here to help with how much to order.

To preserve the quality on your plate, in peak times your food may take up to an hour. Please advise us of any deadlines, allergens or dietaries and we'll do our best to accomodate.

SMALL PLATES

MERIMBULA OYSTERS w. mignonette - half doz/doz - gf	30/56
CRAB CRUMPET blue swimmer crab, crème fraîche, house crumpet	17
GOAT CHEESE & BAGUETTE w. pickled onion - v	14
RICOTTA SALATA & HEIRLOOM TOMATO w. basil & lemon oil - v, gf	16
ALMOND RICOTTA w. grilled fruit & vegan honey - vgn, gf	17
STEAK TARTARE w. sweet potato crisps & cured egg yolk - gf	24
CHARRED GREEN VEGETABLES w. pecorino & lemon - vgo, gf	14
CRISPY FRIED SQUID w. spiced romesco & pickled peppers - gf	19
HIBACHI CHARRED PRAWNS (3) w. house compound butter - gf	27

LARGE PLATES

CAVOLO NERO PESTO w. sun-dried tomato on house fettucine - v, vgo	32
ITALIAN SAUSAGE PASTA w. calabrian chilli on house made cavatelli	34
HAND-CRUMBED SCHNITZEL chicken w. frites, veg + jus	29
CAULIFLOWER STEAK w. almond foam, beetroot & chimi churri - vgn, gf	30
CRISPY SKIN BARRA w. creamy braised leeks - gf	38
RUMP STEAK FRITES medium rare w. pepper cognac sauce - gf	35
CRISPY DUCK w. kipfler, berry compote & cauliflower puree - gf	40
BLACK ANGUS SCOTCH medium rare, battered parsnip, celeriac & jus - gf	56

TO FINISH

BRÛLÉED CINNAMON & ORANGE POSSET v	16
PISTACHIO TIRAMISU v	16

WINES BY THE GLASS

RED

ALTANO DOURO TINTO Douro Valley, PRT | 14 / 63

WANGOLINA CARMENERE Limestone Coast, SA | 16 / 72

BOWEN ESTATE SHIRAZ Coonawarra, SA | 19 / 88

GRASSHOPPER ROCK PINOT NOIR (2018) Central Otago, NZ | 26 / 116

WHITE

PEWSEY VALE ESTATE EDEN VALLEY RIESLING Barossa, SA | 14 / 63

JOHN DUVAL PLEXUS MRV Barossa, SA | 18 / 81

SHAW + SMITH SAV BLANC Adelaide Hills, SA | 18 / 81

MUNDA WINES WADANDI CHARDONNAY Margaret River, WA | 21 / 95

ROSE & ORANGE

COLLECTOR SANGIOVESE ROSE Canberra District, NSW | 14 / 63

SHERRAH SKIN PARTY FIANO McLaren Vale, SA | 16 / 72

SOMOS NARANJITO VERDELHO McLaren Vale, SA | 16 / 72

BUBBLES

PRIMO ESTATE PROSECCO McLaren Vale, SA | 14 / 63

SWEETS

VALADESPINO PEDRO XIMENEZ Jerez, SP | 17

YALUMBA ANTIQUE TAWNY Barossa, SA | 19

COCKTAILS

Negroni Sbagliato	20
campari, sweet vermouth, prosecco	
Agrodolce	21
montenegro, lemon, passionfruit	
Brandy Crusta	22
brandy, cointreau, luxardo, lemon	
Bramble	21
dharawal classic gin, lemon, creme de mure	
Portside	22
dharawal classic gin, elderflower, lime, mint	
Corpse Reviver #4	22
tequila, lillet blanc, cointreau, absinthe, lemon	
Jungle Bird	22
rum, campari, pineapple, lime	
Vieux Carré	25
cognac, rye, sweet vermouth, benedictine	
Sans Spritz (0%)	15
non-alc sunny arvo noperativo, lemon, soda	
Sans Tommy (0%)	15
non-alc tequila, lime, agave	