

MENU

spiced nuts	6
marinated olives	10
sourdough + smoked salt butter	12
cheese plate + quince paste + walnut + pickles	28
shaved baby cabbage + parmesan + almond + currants	16
ortiz tinned sardines + pickled red onion + bruschetta	18
dutch carrot + spiced chickpea + hommus + pomegranate	17
heirloom tomato + celery + cucumber + olive + caper	19
pork & veal terrine + apricot chutney + crostini	21
risotto + gorgonzola + radichio + gremolata + balsamic	27
spatchcock + sweet potato + grape + tarragon jus	32
penne + lamb sausage + pea + mint + mascarpone + crumb	29
salmon + green oxheart tomato + tartare + cress	30
pork belly + bok choy + soy + shallot + coriander	34
chat potato + aioli	12
broccolini + roman bean + lemon oil	10
buttermilk pannacotta + blueberry + biscotti	15
meringue + strawberry + cream + champagne jelly	15
grilled peach + mascarpone + pistachio + caramel	15
cheese plate + quince paste + walnut + pickles	28

DRINKS

loose leaf tea + english breakfast + earl grey + green +
peppermint 5

blue mountains little coffee company 5

sticky leaf chai 5

grounded pleasures drinking chocolate 5

lemon lime bitters 5

soda + lime 4

bilpin apple juice 5

hillbilly apple ginger cider 5

hillbilly apple cider 5

coke + lemonade 4

pellegrino sparkling water 700ml 10