

# MENU

## STARTER

marinated olives 10

black cockatoo sourdough + Lomondo olive oil 12

## ENTREE

ortiz sardines + sumac pickled onions + salsa verde 22

chicken liver pate + cumquats + fruit toast 24

bresaola + eggplant relish + herb salad + smoked salt grissini 24

panzanella + goats curd + basil 20

shaved baby savoy cabbage + parmesan + currants + almonds 18

## MAIN

linguine + chilli + lemon + garlic + parsley + pangrattato 32

pork cutlet + roast pear + radicchio + balsamic 38

whole rainbow trout + marjoram + mint + burnt butter 39

risotto + asparagus + pea + preserved lemon + parmesan 34

salt brined spatchcock + pepperonata + pickled chilli 36

## SIDE

potato + rosemary + smoked salt 12

gem cos + aioli + shallot 12

fennel + bean + citrus 12

## DESSERT

vanilla bean pannacotta + coconut + rhubarb 17

honeycomb semifreddo + Mount Henry honey syrup 17

callebaut dark chocolate tart + sticky chai prune + cream 17

cheese plate 35



min. 2 course per person for dinner only

sunday 10% surcharge applies

card transaction fees apply - 50c debit cards + 1.5% visa/mastercard

# DRINKS

Lemon + lime + bitters 6  
Soda + lime 5  
Hillbilly apple + ginger cider 6  
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Coke 4  
Lemonade 4  
Pellegrino sparkling water 700ml 10

Loose leaf tea 5  
    English breakfast  
    earl grey  
    green  
    revive - peppermint blend

Sticky leaf chai 5

Grounded Pleasures original hot chocolate 5

Blue Mountains TLC coffee 5  
    cappuccino  
    macchiato  
    ristretto  
    latte  
    espresso  
    flat white  
    long black  
    mocha

Soy milk + almond milk add .50  
Large mug add .50