

# MENU

burrata + fennel marmalade + alto lemon oil	20
roast cauliflower + nduja butter + almond + parsley	19
radicchio + witlof + milawa blue cheese + walnut + date	20
prosciutto + celeriac remoulade + cornichon + caper	21
risotto + pea + saffron + manchego	22   34
linguine + sardine + pickled onion + chilli + rocket	19   30
whole baked rainbow trout + mint + marjoram	40
pork belly + hommus + chicory + boiled lemon	38
salt brined spatchcock + sicilian olives + confit garlic	36
marinated mixed olives	10
black cockatoo sourdough + lomondo olive oil	12
gem cos + aioli + shallot	12
chat potato + rosemary + smoked salt	12
green bean + fennel + mustard	12
poached pear + frangipane tart + cream	17
dark chocolate mousse + ruby grapefruit	17
cheese plate + fruit + crackers	35

10% surcharge Sunday + public holiday + surcharges apply to all card transactions  
50c debit card | 1.5% mastercard + visa

# 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

10% surcharge Sunday + public holiday + surcharges apply to all card transactions  
50c debit card | 1.5% mastercard + visa