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**coffin bay oysters** (*natural / beetroot vinegar / salmon roe*) 4 / 4.5 / 5.5

**abacus bakery sourdough, mornington olive oil, pistachio dukkah** 6

**mornington olives, smoked almonds, pickled onion** 7

**beef tongue croqueta, dijon, black salt, pancetta wafer** 4.5

**white anchovy, lemon myrtle, heritage tomatoes, crout** 6

**karaage fried chicken, chilli jam, candied peanuts** 4.5

**south australian kangaroo tartare, capers, crout, saltbush** 4.5

**confit broken potato, native pepper, wild thyme, sour-cream, seeds** 10

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**local charcuterie - selection of local cured meats, picallili, south melbourne sourdough** 18

**port lincoln char-grilled calamari, nduja, potato, smoked tomato, wild rocket** 15

**torched squacqerone cheese, hot sauce, pickles** 10

**broccolini, beans, watercress, almonds, confit shallots** 12

**pressed lamb shoulder, beans, wild mushrooms** 17

**flash fried snapper wing, purple congo chips, tartare** 13

**roasted heritage carrots, spiced pistachio, goats fetta** 11

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**salt-baked carrots, heirloom beets, beans, confit potato, salsa verde** 26

**tasmanian salmon, saffron curried sweet potato, coconut, spinach, coriander** 30

**confit pork belly, bok choy, crispy sticky rice, black sesame, soy, mornington olive oil** 30

**200g wagyu skirt steak, onions, potato grattan, jus** 36

**mooloolaba prawn ragu, house-made papardelle, calamari, chilli, garlic, oil** 32

**gnocchi, jap pumpkin, spinach, wild pine mushrooms, pistachio, ricotta** 28

**angus beef blade, rosemary polenta, cauliflower, mushrooms, marjoram** 30