

ENTRÉE

Pane di Case, cultured butter	7.5
Baked oysters, miso butter, toasted seaweed	7 EACH
Mt Zero olives	10
Hummus, roast garlic, flat bread	13
Baccala croquette, tuna aioli	14
Potato bravos empanada, mojo rojo sauce	10 EACH
Cured meats- todays selection	19
Burrata, charred zucchini, hazelnut	26
Golden squid, spiced aioli, lemon	23
Cured King Ora salmon, spiced coconut, leche de tigre	27
Vitello tonnato, caper emulsion, white anchovies	24

MAINS

Rainbow trout, skordalia, BBQ zucchini, preserved lemon	37
Pork cotoletta, fennel, pomme puree, herb butter	32
Double cheeseburger, fries, bread-and-butter pickle	25
Cauliflower pithivier, yellow lentil	28
Roast ½ free range chicken, carrot, truffle vinaigrette	39
Steak frites 200g, black garlic butter	36
½ WA Lobster, spaghetti aglio e olio, spinach,	65
Three cheese tortellini, aged balsamic, golden raisin, Reggiano	35
24-hour beef rib, chimichurri, radish	42

SIDES

Shoestring fries	10
Cos lettuce, pickled celery, blue cheese dressing,	10
Green beans, smoked almond	10
Paris mash	10
Roasted carrots, dukkha	10

FROM THE DRY AGER

Meat sourced and aged by Vics Meats
Served with bone marrow, bordelaise sauce:

Butcher's cut steak	MP
Butcher's cut steak on the bone	MP
<i>Add ½ grilled lobster to your steak</i>	50

DESSERT

Sticky date pudding, caramel sauce, vanilla gelato	15
Chocolate Basque cheesecake	15
Frozen honey parfait, filo, pistachio	15

CHILDRENS

Cheeseburger, fries	15
Spaghetti, Napoli, parmesan	15
Minute steak, mash, green beans	15
Fish and chips	15
Vanilla ice cream	8
Hokey pokey ice cream sandwich	10

Please inform our friendly staff of any dietary requirements. While we will endeavour to accommodate different dietary requirements, we cannot guarantee allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Dishes may contain traces of nuts.

1.5% SURCHARGE APPLIES TO ALL CARD PAYMENTS
12% SURCHARGE APPLIES ON SUNDAYS