

seed bar

our soured ciabatta + butter	2 per piece
warm olives + citrus + chilli	8
spiced + smoked + candied peanuts	9
artisan salumi selection + pickles + toast	26
duck pate + pickled cherries + toast	16
ham hock terrine + fruit paste + toast	18
white + dark ortiz anchovy + tomato toast + lardo	6 per piece
fresh jersey ricotta + heirloom tomato + grilled rye	14
crumbed spencer gulf king prawn cutlet + fermented chilli sauce	10 per piece
fresh wholewheat penne + duck ragu + reggiano	26
charcoal grilled octopus + black corn + black garlic + PX vinegar	26
wood grilled beef burger + cheese + zucchini pickle + shoestring fries	21
wood grilled 300g scotch fillet + café de paris butter + shoestring fries	39
12 hour remarkable meat co lamb shoulder + fig + pomegranite + vincotto	72
shoestring fries + mayo	9
seasonal leaves + red wine dressing	9
cheese selection – see chalk board	
praline affogato	16

or let us feed you / 4 shared dishes + bread + olives + side dish 55 per person

Our kitchen produces everything in house, therefore we handle nuts, eggs, gluten & shellfish daily. Dietary requirements will be catered for upon request however we can't guarantee the absence of allergens. Please note a 10 % surcharge applies for Sunday & public holiday trading & a 1% surcharge applies for all credit card transactions.