



Starters and Shareables

Pumpkin, pinenut and mascarpone arancini (v) \$20

Burrata, peach (v) \$21

Pierogi, sambal speck \$25

Stir fried rice cake, tofu skin, shiitake, enoki, oyster mushrooms (v, df, gf) \$25

Pork belly bites, espresso (df) \$27

Mains

Beef cheek braised in Malbec, mash \$46

Pork belly, mash (gf) \$45

Mussels in guanciale and Sauv Blanc, garlic herb frites (gf) \$42

Crumbed chicken breast stuffed with ricotta and spinach, polenta \$39

Pumpkin and mushroom risotto (v, gf) \$36

Dessert

\$16 each

Dark chocolate lava cake

Tiramisu

Trio of Southern Forest chocolate chards

V – vegetarian

Gf – Gluten free

Df – Dairy free

