

## GRAZING

|   |               |    |
|---|---------------|----|
| <b>BOULANGERIE 113 SEMI SOURDOUGH</b><br>Coriole extra virgin olive oil                             | (DF) (V)      | 4  |
| <b>CORIOLE 'CHEFS BLEND' MARINATED OLIVES</b><br>chilli, thyme & lemon                              | (GF) (DF) (V) | 7  |
| <b>ROASTED &amp; SPICED MIXED NUTS</b>  | (GF) (DF) (V) | 7  |
| <b>COS DIPS</b><br>served encroute with toasted sourdough   | (V)           | 14 |
| <b>CHEESE BOARD TO SHARE</b><br>lavosh, quince paste, fresh apple & roasted nuts                    | (V)           | 28 |
| <b>CHARCUTERIE BOARD</b><br>pork rilletes, chicken liver mousse, cured meats, sourdough and pickles |               | 28 |

## SMALL PLATES

|  |           |                |
|--|-----------|----------------|
| <b>EYRE PENINSULA OYSTERS</b><br>natural (half or full dozen)<br>kilpatrick (half or full dozen) | (GF) (DF) | 21/35<br>24/38 |
| <b>HAND CUT EYE FILLET TARTARE</b><br>parsley & shallot salad with sourdough                     | (DF)      | 18             |
| <b>CHICKEN LIVER &amp; BRANDY PATÉ</b><br>apple & parsley salad with sourdough                   |           | 16             |
| <b>SEARED HOKKAIDO SCALLOPS</b><br>Granny Smith purée & pancetta crisp                           | (GF)      | 21             |
| <b>FRIED LA VERA HALOUMI</b><br>romesco sauce, heirloom tomato & pepitas                         | (V)       | 16             |

## TRUST THE CHEF

|  |  |     |
|--|--|-----|
| <b>LET OUR CHEFS FEED YOU SLOWLY OVER FOUR COURSES</b><br>or with wine pairing |  | 85  |
| * please advise us of any dietary requirements                                 |  | 130 |

## MAIN COURSES

|  |           |     |
|--|-----------|-----|
| <b>TWICE BAKED SMOKED CHEDDAR SOUFFLÉ</b><br>petit waldorf salad   | (V)       | 24  |
| <b>FISH OF THE DAY</b><br>with nicoise salad & avocado purée   | (DF) (GF) | POA |
| <b>CHARGRILLED LEMON &amp; THYME SPATCHCOCK</b><br>with fat polenta chips, tendril salad & grilled lemon | (GF)      | 36  |
| <b>HONEY GLAZED PORK BELLY</b><br>apple, coriander, jalepeno & cashew salad with soy lime caramel        | (GF)      | 36  |
| <b>PAROO KANGAROO LOIN</b><br>parsnip puree, parsnip crisps & bittersweet chocolate jus                  | (GF)      | 34  |
| <b>GOOLWA COCKLE SPAGHETTI</b><br>chilli, tomato, lemon & herb   |           | 32  |
| <b>SPAGHETTI CARBONARA</b><br>Newbury Watson bacon, white wine, cream & parmigiano-reggiano              |           | 26  |

## STEAKS

all steaks served with charred local broccolini & red wine jus

|   |           |    |
|---|-----------|----|
| <b>SWIFT BLACK ANGUS EYE FILLET (250G)</b><br>grass fed, MSA graded               | (DF) (GF) | 42 |
| <b>TERRAROSSA SCOTCH FILLET (300G)</b><br>120 day grain fed, MSA graded           | (DF) (GF) | 44 |
| <b>CAPE GRIM SIRLOIN (400G)</b><br>100% grass fed, free range pasture, MSA graded | (DF) (GF) | 45 |
| <b>SAUCES FOR STEAK</b><br>add peppercorn, café de Paris or extra red wine jus    |           | 4  |

## BIT ON THE SIDE

|  |               |    |
|--|---------------|----|
| <b>ROASTED CHAT POTATOES</b>   | (GF) (V)      | 10 |
| <b>POLENTA CHIPS</b><br>rosemary salt & roasted garlic & lime aioli      | (GF) (V)      | 10 |
| <b>BRAISED PEAS</b><br>with bacon & lettuce                              | (GF)          | 14 |
| <b>ICEBERG, RADISH &amp; SHALLOT SALAD</b><br>white balsamic & olive oil | (GF) (DF) (V) | 10 |
| <b>CAESAR SALAD</b><br>cROUTONS, bacon & parmigiano-reggiano             |               | 16 |

(GF) GLUTEN FREE (DF) DAIRY FREE (V) VEGETARIAN

A 1.5% fee applies for AMEX. Special trading days on a Sunday or Public Holiday attract a 10% surcharge.