



menu

starters

whitebean tahini in vine leaves \$7

crumbed button mushrooms w housemade tomato sauce \$7

parmesan twists w fennel toum \$8

entree

soup of the day - see specials board

Tommy Ruff escabesche w baby salted capers, parsley & radish \$16

piri piri quail w lemon & sesame salt \$17

fried goats curd w beetroot & shallots, Buzz honey & sage \$15

cured salmon w horseradish cream, pickled cucumber & rye toast \$18

sides

Kipfler potato wedges w salsa verde \$9

simple rocket salad \$6

tomato & basil salad \$7

organic bread w extra virgin olive oil \$4

mains

fish of the day - see specials board

kangaroo fillet w tabbouleh, green tomato & caper relish, chickpea chips & glaze \$27

gnocchi w tomato fritto, basil & Reggiano \$26

beef fillet w olive scroll, herb pate & glaze \$31

Sebago potato, silverbeet & Gruyere gratin w ruby chard & sweet onion glaze \$24

soy poached duck breast w carrot & daikon coleslaw, baby zuchinnis & aillade \$29

CHEF NAT WILSON

