



Food

Three Mills Sourdough & Jersey Butter	\$4
Moonlight Flat Oysters	\$4
Homeleigh Grove Olives	\$6
Sour Pickles	\$6
Spiced Almonds w Lime & Chilli	\$6
Fried Padron Peppers	\$8
Hand Cut Chips	\$8

Cold Cuts

Finocchiona	One \$10
Saucisson Sec	Three \$20
Prosciutto	
Longaniza	
Calabrese	

Cheese

Brillat Savarin, FRA	One \$14
Holy Goat La Luna VIC	Three \$30
Marcel Petite Comte, FRA	
Pont L'evêque, FRA	
Berry's Creek Tarwin Blue, VIC	
Pyengana Cheddar, TAS	

Share Plates

Chicken Liver Parfait, Sour Cherry Jam & Wild Cucumber	\$18
Cypriot Haloumi, Pickled Beetroot & Hazelnuts	\$14
Pastured Lamb Tartare, Onions & Jerusalem Artichoke	\$18
Sprouting Broccoli, Burnt Orange & Chilli Vinaigrette	\$16
Wood Grilled Spatchcock, Beetroot & Lemon Mayonnaise	\$24
Wood Grilled Pumpkin, Fermented Chilli & Pepita Cream	\$16

Dessert

Orange & Bay Leaf Posset	\$10
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Wine by the glass

Red

Konpira Maru (2015)	\$13/\$63
→ 'Gymkata' Syrah	
Macedon Ranges VIC	
Ravensworth (2015)	\$16/\$80
→ 'Hilltops' Nebbiolo	
Murrumbateman ACT	
Goru (2013)	\$12/\$58
→ Monastrell, Syrah	
Jumilla SPA	
Courbissac (2012)	\$16/\$78
→ Grenache, Syrah & Carignan	
Minervois FRA	

White

Giovanni Armani & Giorgio (2015)	\$13/\$63
→ Garganegga & Sauvignon Blanc	
Adelaide Hills SA	
La Violetta (2015)	\$14/\$65
→ 'Das Sakrileg' Riesling,	
Denmark WA	
Le Bine (2014)	\$12/\$60
→ Saove Classico, ITA	
Jamsheed (2014)	\$11/\$54
→ Madame Chardonnay,	
Beechworth VIC	

Rose

Coeur Clementine (2014)	\$11/\$55
→ Grenache, Cinsault,	
Cote De Provence FRA	

Sparkling

Umberto Luigi	\$10/\$50
→ Prosecco DOC, ITA	
Cremant De Bourgogne	\$15/\$82
→ Blanc de Blanc, Burgundy, FRA	