



## SMALL

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OLIVE & ROSEMARY FOCACCIA	8EA
POLPETTE, POLENTA, PECORINO ROMANO	25
MAC 'N' CHEESE CROQUETTE, BLACK GARLIC AIOLI	8EA
HEIRLOOM BEETROOTS, MACADAMIA CREAM, TARRAGON	27
FIOR DI LATTE, BUTTERNUT PUMPKIN, PISTACHIO	25
GREEN BEANS, SAUCE DIAVOLO, FETA, BASIL	24
CALAMARI FRITTI, CITRUS AIOLI	26

## LARGE

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PACIFIC BARRAMUNDI, FENNEL, OLIVE TAPENADE	45
TORTELLINI, SPINACH, RICOTTA, HAZELNUT BROWN BUTTER	35
BURGER BY EDWIN, BACON JAM, SMOKED GOUDA, HOT SAUCE	38
GIPPSLAND GRASS FED SCOTCH FILLET, GREMOLATA, JUS, FRIES	65
PAPPARDELLE, OSSO BUCCO, RUCOLA, AGED PARMESAN	38
BANNOCKBURN CHICKEN, PEPPERONATA, PINENUTS	42

## SIDES

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SHOE STRING FRIES, TRUFFLE AIOLI	10
SEASONAL LEAVES, BURNT HONEY DRESSING, PEAR	12

## CHEF'S SELECTION \$85 PER PERSON

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Chef's Selection: minimum 4 guests. Full table must participate. No discounts. 15% surcharge applies on public holidays

Our kitchen contains multiple allergens and foods that may cause an intolerance. We will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.