

TAKEAWAY MENU

small plates

WARM S.A OLIVES 10

warm sourdough

BEEF TARTARE 16

caper, mustard, cured yolk, house made lavosh

ARANCINI 15

beetroot, white bean cheese, chipotle hommus, za'atar

CONFIT POTATO SCALLOPS 14

curried chickpea batter, sauce gribiche

CHARGRILLED CHEESE BREADS 14

confit garlic, rosemary, mozzarella

large plates

GLACIER 51 TOOTHFISH 44

risotto milanese, new season peas, preserved citrus

12 HOUR PIG BELLY 36

braised and charred sugarloaf cabbage, grainy mustard, golden rasin

GRILLED KING TRUMPET SCALLOPS 35

risotto milanese, new season peas, preserved citrus

steak frites

HANGER | NSW 37

grass fed, marble score 3+, the butcher's kest kept secret, sous vide for 4 hours in veal fat & mustard

LITTLE ACRE OYSTER MUSHROOM STEAK | QLD 37

locally grown, pan seared with garlic, thyme & mustard

sides

BUTTERHEAD LETTUCE 13

black garlic caesar dressing, baked shiitake, lemon

ROASTED BUTTERNUT 13

braised lentils, spiced pumpkin butter, sage

CHOPPED GREENS 13

sesame, shallot oil

dessert

HANDCRAFTED STRAWBERRY & RHUBARB PIE 16

chantilly cream or vegan icecream

kid's menu

SPAGHETTI 13

napoli, parmesan

CARBONARA 15

bacon, parmesan, cream, spinach

SHOESTRING FRIES 10

tomato sauce