

TAKEAWAY MENU

snacks

BEEF TARTARE 16

caper, mustard, cured yolk, sourdough crouton

CONFIT POTATO SCALLOPS 14

curried chickpea batter, sauce gribiche

ARANCINI 15

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

CHARGRILLED CHEESE BREADS 14

confit garlic, rosemary, mozzarella

large plates

GLACIER 51 TOOTHFISH 44

saffron risotto, new season peas, preserved citrus

12 HOUR PIG BELLY 36

braised and charred sugarloaf cabbage, grainy mustard, golden raisin

GRILLED KING TRUMPET SCALLOPS 35

saffron risotto, new season peas, preserved citrus
(PLANT-BASED)

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

steak & fries

SIRLION | VIC 38

grass fed, marble score 4+, sous vide for 2 hours in shallot oil and thyme

LITTLE ACRE OYSTER MUSHROOM STEAK | QLD 37

locally grown, pan seared with garlic, thyme & mustard
(PLANT-BASED)

dessert

VANILLA BEAN CREME BRÛLÉE 14

KID'S (12 & UNDER)

main

SPAGHETTI 13

napoli, parmesan

PULLED LAMB 16

shoestring fries, steamed greens

CARBONARA 15

bacon, parmesan, cream, spinach