

# H

## HOWARDS

### LIGHT

daily feral sourdough bread with house smoked butter	4
charred orange and fennel marinated green queen olives	8
mini pork and veal sausage rolls, rhubarb puree, aioli	5 ea
raw tuna, house water cracker, smoked shallot, preserved lemon dehydrated egg yolk	12
seaweed crisp, soybean and cucumber	9
house made cheese, bread and real chutney	9
picnic table a selection of feral bread, house cheese, bresaola and seasonal pickles	37

### SMALL PLATES

white wine poached lobster tail "butty", avruga caviar, iceberg	11 ea
smoked pumpkin wedge, whipped garlic, mint, seeds	12
cauliflower, crisp anchovies, peanut, pickled turnip	12
bresaola, smoked tomato petal, orange and whipped mustard	14
black garlic cured cobia, beetroot, celery, potato	16
baked sydney rock oysters (4), pork skin, more pork skin, fermented pumpkin	17

### LARGE PLATES - to share

the steak experience	
600g striploin (cooked medium rare) bone marrow, house butter, seasonal pickles, selection of traditional condiments	75
whole whey braised lamb shoulder	60
250g smoked trout, charred lemon, cress	30

### WINGMEN

mash and gravy our way	6
iceberg, parmesan cream, bisque crumb	7
chickpea panise, last harvest tomato cream, coriander and nigella salt	8

### FOOD