

## Sample Menu

Sydney rock oyster with mignonette	6ea
Cheddar cheese & onion gougère	6ea
Loafer bread with cultured rosemary butter	4ea
Baked scallop, nduja butter & orange	8ea
Coral trout tartare, radish, grapefruit & buttermilk	29
Kangaroo tataki, beetroot, radicchio	25
Roasted pumpkin, brown butter, walnut & sage	25
Root vegetable pavé, onion soubise, swiss chard	32
Coffee braised pork cheek, celeriac & black garlic	39
Mixed leaves with mustard vinaigrette	13
Poached persimmons, dark chocolate, leatherwood honey	16
Apple pie & chai custard	16
Ossau Iraty Agour AOP, raw sheep, <i>FR</i>	19
Bruny Island 1792, soft, cow, <i>AUS</i>	16
Nimbin Valley Blue, cow, <i>AUS</i>	16

## Aperitif

*Golden Hour 4-6pm Weekdays / Drink In Bottles at Takeaway Prices*

Gin and tonic	14
Aeijst gin and tonic (extraordinary Austrian gin)	20
Rondo Spritz	18
Negroni	24
Ice Cold Gin Martini	28
Scintilla Aperio Vermouth, 60ml	14
Garage Project <i>BEER</i> pale lager 330ml	
12	
Garage Project <i>Chipper</i> Pale Ale 330ml	12
Sobremesa <i>Golden Real</i> Ale 375ml	13
Garage Project <i>Iron Pig</i> stout 330ml	13
Two Metre Tall <i>Tasmanian Wild Ale</i> 375ml	24
<u>Non-Alc</u>	
Hepburn Springs <i>Lemonade / Ginger Beer</i> 300ml	9.5
Domaine du Tertre <i>Jus De Pomme Acidulé</i> apple juice 250ml	12
Garage Project <i>Tiny XPA</i> non-alc beer 330ml	
9	
<u>Sparkling</u>	125ml
2024 Quealy <i>Splendido</i> moscato giallo	
18	
Mornington, Victoria	
<u>White</u>	125ml
2023 Tomas Torres <i>Criant Malves</i> malvasia	17
Valencia, Spain	
2024 Halcyon Days <i>Halcyon</i> sauvignon blanc	23
Hawke's Bay, Aotearoa	
<u>Wild &amp; Oxidative</u>	125ml
2019 L'egrappille <i>CR(I)</i> chardonnay / pinot noir	16
Auvergne, France	
<u>Macerated White &amp; Rosé</u>	125ml
2022 CDVA <i>Art Naif</i> macerated chardonnay giboudot / villard blanc	20
Burgundy, France	
2024 Moon <i>Rosé</i> syrah rosé	15
Nagambie, Victoria	
<u>Red</u>	125ml
MV Friends <i>Tinto</i> pinot noir / sauvignon blanc (chilled)	15
Naarm, Victoria	
2023 Sylvain Martinez <i>Renard</i> gamay +	
18	
Anjou, France	
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2019 Jordi Llorens *Atikete* grenache / cabernet / macabeu  
Catalunya, Spain

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