



## Dinner

### To share or not to share

Honey cured salmon with orange, chives, avruga caviar & brioche croutons **15.50**

Try with a quartino of rosé

Charred beef carpaccio with manchego, fried egg & truffle salt **19.50**

Try with a quartino of spanish genache

3 mushroom risotto of giant jacks, pine & portobello with a caramelised egg yolk & vinocotto **22.50**

Try with a quartino of pinot gris

Seafood linguini with rocket, mild chilli jam & confit garlic **27.50**

Try with a quartino of arnies

Slow baked Berkshire pork belly with maple roasted figs & paris mash **29.50**

Try with a quartino of sangiovese

Confit spatchcock, fried ricotta dumplings & spiced plums **29.50**

Try with a quartino of pinot noir

### Sides

Sourdough, olives & green tomato relish **7.50**

Paris mash with confit garlic **9.50**

Beetroot, pear & walnut with yarra valley persian feta **13.50**

### Desserts

**Chocolate Trio** dark chocolate fondant, salted caramel fudge & chocolate ice cream **14.50**

Affogato with honey & pistachio ice cream & amedi chocolate crackle **7.50**

Rhubarb pannacotta with toffee & cinnamon crumble **10.50**

### Drinks

Coffee, any shape or size **4.40**

Tea, EBT, EGT, Triple E, Chai, Peppermint, Green **4.40**

San Pellegrino sparkling mineral water 250ml /750ml **4.40/6.60**

Coke, Diet Coke, Sprite, Lift **4.40**

Bundaberg ginger beer **4.40**

Bundaberg lemon lime bitters **4.40**

Emma & Toms Juice, Cloudy Apple, Straight OJ **5.00**

