

oysters (ea)	4.5
marinated olives	6
potato focaccia (ea)	3
sweetcorn arancini, candied jalapeño (ea)	5
gnocco fritto, prosciutto (ea)	6
polenta chips	9
pickled mussels, fennel pollen, fried bread	15
stracciatella, sprouting broccoli, honey mustard	17
albacore tuna crudo, blood orange, kampot pepper	17
steak tartare, red pepper, anchoïade	17
balsamic glazed pumpkin, radicchio, gorgonzola	14
charred octopus, potato aioli, ndjua dressing	23
agnolotti, ricotta, aged balsamic	28
potato gnocchi, mushrooms, cured egg yolk	27
spanner crab spaghetti, parsley, green chilli	30
crumbed king george whiting, lemon aioli	36
gippsland grass-fed beef, kale, balsamic jus	42
ramarro farm garden salad	8
apple tarte tatin, mascarpone ice cream (allow 20min cooking time)	15
zabaione, mandarin sorbet, dark chocolate	15
cheese selection	25

leave it to us... 65pp