



**CLASSIC \$35pp**

grilled sardine on toast, pickled shallot, confit tomato

spring bay mussels, pomodoro & nduja, coriander  
house made ciabatta

**DELUXE \$45pp**

grilled sardine on toast, pickled shallot, confit tomato

veal cutlet (2pcs), pepper & thyme jus gras

creamy potato salad, crispy bacon

*Only available from Tuesday to Saturday 11:30AM – 2:30PM*

*(excluding public holidays)*



**a la carte**

east 33 oyster, yuzu granita, finger lime	36 half doz / 68 doz
leek terrine, scamorza, compressed apple, dukkah	20
slow roasted lamb ribs, ras el hanout, fermented beets curd (4pcs)	28
cauliflower risotto, romesco, olive jam, pistachio	35
350g pork scotch fillet, "taco" seasoning, fermented jalapeno mayo	45
panfried murray cod, mussel emulsion, cucumber	48
mixed lettuce, kumquat glaze, papaya, oaxaca, almond	18
orange chili flan, caramel, matcha ice cream	18
torched pav, mascarpone, strawberry & raspberry	18

**wines**

NV Prosecco   Tar and Roses   King Valley VIC	12 / 62
Pinot Grigio   GIGI   Veneto IT	11 / 60
Sauvignon Blanc   Meltwater   Marlborough NZ	12 / 62
Whistler 'Dry as a Bone'   Barossa Valley SA	14 / 70
Pinot Noir   Toolangi   Yarra Valley VIC	15 / 75
Grenache   Aphelion Welkin   McLaren Vale SA	12 / 62
Shiraz   Tar and Roses   Heathcote VIC	13 / 64

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