

small plates

oysters natural	4.5 each
oysters Kilpatrick	5.5 each
salted rosemary & black pepper popcorn	5
marinated olives, chilli & garlic	5
woodfired Turkish bread, hummus & dukkah	14
bucket of chips, chicken salt & ailoi	10
crisp fried calamari; seaweed salt & chilli	18
charred Fremantle octopus, nuoc cham & green chilli mayo	22
grilled choritizo, fried cheddar curds, pickled tomato, basil pesto and sourdough	22
soft shell crab bao, lime, wasabi, pickled carrot & bean sprouts	10 each 3 for 27

large plates

cheese burger, soft bun, American cheddar, butter pickles & chips	22
panfried ricotta gnocchi, radicchio, brussel sprouts, hazelnuts & parmesan	24
fish & chips, market fish, beer batter, sweet spiced pickle & tartare	26
squid ink linguini, clams, white wine, chilli, garlic, heirloom tomato & shellfish oil	32
1kg fresh mussels & crusty sourdough	34
Woodfired ½ chicken, sweet plum sauce, ginger soy choy sum & jasmine rice	32

salads

blackened green beans, chilli, miso & sesame	14
garden salad, tomato, baby cos, cucumber & vinaigrette	14
baby cos salad, shaved parmesan, croutons & bacon crumbs	14
ancient grain salad, quinoa, pearl couscous, roast beetroot & goats cheese pomegranate dressing	16

woodfired pizza

soft dried tomato; torn buffalo mozzarella & basil	22
roasted pumpkin, caramelised onion, fetta & rocket pesto	22
chorizo, olive, mushroom, artichoke & fresh chilli	24
chipotle bacon, grilled pineapple, corn & jalapeno	24
(gf option available for \$5)	

panfried salmon, green pea, bacon, pickled shallot and mint	36
slow cooked lamb rump, pomegranate yoghurt, sumac & grilled courgette	38
char grilled 350g pork chop, smoked parsnip, braised fennel & peach chutney	42

Indiana charcuterie board, duck liver parfait, ham hock terrine, piccalli, shaved brescola, pickled grapes, house chutney & grilled sourdough	34
---	----