



food menu

t o s h a r e

Natural Oysters & Mignonette / 6

Grilled Octopus, 'Nduja & Preserved Lemon / 19

Stracciatella, Watercress Salsa Verde,
Walnuts & Focaccia / 22

Whipped Cod's Roe, Salmon Roe & Game Chips
/ 25

Beef Tartare, Anchovy Emulsion, Cured Egg
Yolk & Chickpea Cracker / 26

Charcuterie Plate, House Pickles & Lavosh / 32

l a r g e r

250g Southern Ranges Porterhouse MBS2+
& Bagna Cauda Butter / 38

Sage Gnocchi, Butternut Squash, Spinach,
Pine Nuts & Chèvre / 27

Half Grilled Chicken, Pearl Barley, Confit
Artichoke & Salsa Verde / 33

Steamed Mussels, White Wine Sauce,
Parsley Butter & Falco sourdough / 29

s i d e s

Charred Broccolini, Ricotta, Black Olive
Tapenade & Almond / 14

Potato & Celeriac Gratin, tarragon & cured
egg yolk / 16

Tippler's Hand Cut Fries & aioli / 14

Mixed Leaf Salad / 10

c h e e s e

Choice of one: hard, soft or blue (40G) / 19

Served with quince paste or lavosh

Hard: Bruny Island Cheese CO "Raw George"

Blue: Shepherd's Whey Farmhouse Blue

Soft: herd's Whey Indulge (Geotrichum Rind)

Selection of all three (90G) / 27

d e s s e r t

Vanilla Panna Cotta, Rhubarb & Pistachio
Crumble / 16

Mille Feuille, Crème Pâté & Burnt Orange / 16

