



food menu

T o S h a r e

Warm Marinated Olives / 6 (*df, gf, v, vg*)

Anchovy, Onion Lyonnaise & Potato Rösti / 10
(*vga*)

Roast Sweet Potato & Caramel Onion Arancini
/ 16

Grilled Octopus, 'Nduja & Preserved Lemon / 20
(*gf, df*)

Stracciatella, Watercress Salsa Verde,
Walnuts & Focaccia / 22 (*gfa*)

Beef Tartare, Anchovy Emulsion, Cured Egg
Yolk & Chickpea Cracker / 26 (*gf, df*)

Charcuterie Plate, House Pickles & Sourdough
/ 32 (*gfa, df*)

L a r g e r

250g Southern Ranges Porterhouse MBS2+
& Bagna Cauda Butter / 38 (*gf, nf, dfa*)

Sage Gnocchi, Butternut Squash, Spinach,
Pine Nuts & Chèvre / 27 (*vg*)

Half Grilled Chicken, Pearl Barley, Confit
Artichoke & Salsa Verde / 33 (*df, nf, gfa*)

Steamed Mussels, White Wine Sauce,
Parsley Butter & Sourdough / 29 (*gfa*)

S i d e s

Charred Broccolini, Ricotta, Black Olive
Tapenade & Almond / 15 (*gf, nfa, dfa*)

Roasted Pumpkin, Sage Butter, Pepitas &
Pecorino / 14 (*vg, va*)

Tippler's Hand Cut Fries & Aioli / 14 (*gf, vg,
dfa, va*)

Mixed Leaf Salad / 10 (*gf, nf, vg, v, df*)

C h e e s e

Selection of cheeses (90g) / 27

Served with quince paste, Pear, lavosh & Fruit Bread

Hard: Bruny Island Cheese CO "Raw George"

Soft: Herd's Whey Indulge (Geotrichum Rind)

Blue: Shepherd's Whey Farmhouse Blue

D e s s e r t

Vanilla Panna Cotta, Rhubarb & Pistachio
Crumble / 16 (*gfa, vg*)

