



food menu

## T o S h a r e

Warm Marinated Olives / 6

Anchovy, Onion Lyonnaise & Potato Rösti / 10

Roast Sweet Potato & Caramelised Onion  
Arancini / 16

Grilled Octopus, 'Nduja & Preserved Lemon / 20

Stracciatella, Watercress Salsa Verde,  
Walnuts & Focaccia / 22

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

Charcuterie Plate, House Pickles & Sourdough  
/ 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 & Sourdough / 29

## S i d e s

Charred Broccolini, Ricotta, Black Olive  
Tapenade & Almond / 15

Roasted Pumpkin, Sage Butter, Pepitas &  
Pecorino / 14

Tippler's Hand Cut Fries & Aioli / 14

Mixed Leaf Salad / 10

## 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

