



food menu



T o S h a r e

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

Roast Sweet Potato & Caramelised Onion
Arancini / 16
(vg, gf)

Grilled Octopus, Nduja, Focaccia, Chorizo Jam
& Lime / 16
(gf, df)

Stracciatella, Black Garlic, Pickled Mushrooms,
Hazelnuts & Focaccia / 23
(gfa)

Beef Tartare, Anchovy Emulsion, Cured Egg
Yolk & Lavosh / 26
(gf, df)

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

L a r g e r

250g Southern Ranges Porterhouse MBS2+
& Truffle Mushroom Butter / 38
(gf, dfa)

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

Barramundi, Fennel & Caper Vinaigrette / 31
(gf, dfa)

Grilled Chicken, Pesto Barley, Sun Dried
Tomato, capsicum & Grana / 31

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, 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

Poached Pear & Blackberry Crumble / 16
(vg, gfa)



gf - gluten free, v - vegan, vg - vegetarian, df - dairy free, nf - nut free, a - available

10% Sunday surcharge - 15% public holiday surcharge