

TO START



Garlic bread	12.0
Homeleigh Grove marinated olives - feta - sourdough GFO V	16.0
Harvest board - charcuterie - artisan cheese - lavosh GFO	36.0
Beef tartare - mustard - hen yolk - pickles - potato crisps GF DF	24.0
Burrata - peach - hazelnut beurre noisette - charred sourdough GFO V	24.0
Sydney Rock oysters - finger lime - grape mignonette GF DF	6.5ea

HUNGRY



Crumbed pork cutlet - parsnip - charred lemon burre blanc	36.0
Casarecce - shittake - eggplant - kale - pangritata GFO V DF	29.0
Summer figs - hazelnuts - endive - watercress GF V DF	28.0
South coast snapper - leek - silverbeet - miso & ginger broth GF DF	32.0

WANT MORE?

2 - 3 persons

OP rib - 100 day grain fed - mustards - Shaw's Shiraz jus GF	90.0
12 hour lamb shoulder - white bean - gremolata GF DF	90.0

ON THE SIDE



Pickled apple cucumber - eschalot - radicchio - goats cheese GF V	10.0
Fried kipflers - preserved lemon - romesco GF V	10.0
Thick chips - cajun salt - black garlic aioli GF V DF	9.0
Edamame - soy - sesame GF V	10.0



PIZZA

Classic margherita - bocconcini - fresh basil GFO V	24.0
Potato - crème fraiche - Tarago River blue - rosemary GFO V	24.0
Pork belly - fennel - pickled onion - mozzarella GFO	26.0
Porcini mushroom - charred silverbeet - goats cheese GFO V	24.0

SECOND BELLY



Rhubarb semifredo - mascarpone - macerated strawberries - crumble GF V	16.0
Espresso crème brûlée - almond & wattle seed biscotti GF V	16.0
Chocolate dome - blueberry gel - milk skin wafer GF V	16.0
Artisan cheese - honeycomb - lavosh GFO V	26.0

Sundays attract a 5% surcharge and public holidays attract 15% on all food and beverage items.

Please advise your server should you have any dietaries.

GF - Gluten Free | GFO - Gluten Free Option | V - Vegetarian | DF - Dairy Free