

fries + truffle oil / 6

house made woodstock flour sourdough, whipped coppertree farm beurre noisette / 2pp

toolunka creek mixed olives, marinated, warmed / 10

pacific oyster, sherry mignonette / 4.5ea

markwood mushroom croquette, confit garlic mayo / 4ea

poach prawn choux bomb, cucumber, pickle / 4.5ea

dutch cream potato cake, whipped cod roe, salmon caviar / 4.5ea

saison black truffle + squid ink salami, pickled fennel, truffled pecorino, chippies / 16

duck rilette, golden beetroot chutney, sourdough crisps / 15

two cheeses, fruit, quince paste, crackers / 18

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tempura zucchini flowers, goats curd, roasted capsicum, raisins, walnuts, parsley / 23

citrus cured kingfish, pumpkin seed cream, avocado, cucumber, edamame, dill / 25

indigo valley black angus beef tartare, horseradish, cornichon, shallot, chives, cured egg, sourdough crackers / 24

blue swimmer crab pansotti, prosciutto + tomato soffrito, chives, bail, pangrattato / 24

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ricotta gnocchi, braised tomato sugo, zucchini + eggplant ratatouille, basil pesto, bocconcini / 38

market fish, white asparagus velouté, cavatelli, broad beans, peas, sugar snaps, watercress / 44

lodden estate confit duck leg, celeriac, braised red cabbage, kipflers, hazelnut salsa verde / 42

indigo valley black angus eye fillet, haricot hummus, potato rosti, asparagus, mâche, montpellier butter / 44

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mixed leaves, house dressing / 8

broccolini, walnuts, truffle pecorino / 12

roasted chats, herbs + butter / 12

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bay leaf chiboust, raspberry crèmeux, summer berries, anzac cookie crumbs, dehydrated coconut yoghurt / 18

petite orange + cardamon madeleines, crème anglaise, chantilly cream / 18

affogato al caffè | gelatina maple + hazelnut gelato, s&k classic muscat, fresh espresso / 18