

GARDEN *Grill*

snacks

sourdough + curd	6
mount zero olives	6
freshly shucked oysters w. tabasco mignonette	4.5e
nduja bruschetta w. cherry tomatoes - goats cheese	9e
spiced cauliflower fritters w. lemon	11 v/vg
wagyu beef croquettes w. dill aioli (4)	12
cured meats	10/20/27

entree

stracciatella w. roasted sweet corn - smoked chilli	14 v
bresaola carpaccio w. pickled shallots - peperoncino	15
heirloom tomatoes w. ricotta - basil - truffle vinaigrette	17 v/vg
beef tartare w. miso - potato crisps	16
hiramasa kingfish w. cucumber - roasted green pepper	17
calamari w. la boqueria chorizo - roast capsicum	18

mains

market fish w. smoked eel rillette - zucchini	mp
mushroom linguine w. truffle pecorino - chilli	23 v
sher wagyu bolognese w. basil - grana padano	25
heirloom zucchini risotto w. chard + lemon thyme	23 v/vg
western plains pork w. apple - kohlrabi - jus	28
flinders island lamb w. eggplant - curry leaf	33

grill classics

wagyu cheese burger w. bacon - fries	26
new york style chicken parmigiana + leaves or fries	29
veal schnitzel w. mushroom sauce diane - mash potato	37
great southern sirloin 300g w. green salad - fries	39
sher wagyu rump 300g w. peppercorn sauce - mash potato	37

sides

nicola potatoes w. chive	11 v
broccolini w. garlic - macadamia	12 v/vg
rocket salad w. maple - pecan - blue cheese	11 v
roasted beetroot salad w. farro - persian fetta	11 v/vg
fries	9 v

Share With Me!

chef's selection to share **\$55pp** or **\$75pp**

V = Vegetarian VG = Vegan

PLEASE NOTE. WE WILL ALWAYS ENDEAVOUR TO CATER FOR ALL DIETARY REQUIREMENTS. PLEASE BE AWARE THAT THERE IS ALWAYS A RISK THAT TRACES OF ALLERGENS MAY BE TRANSFERRED DURING PREPARATION. THEREFORE, WE ARE UNABLE TO GUARANTEE THAT ANY ITEM SOLD IS COMPLETELY FREE FROM TRACES OF ALLERGENS INCLUDING SHELLFISH, DAIRY, GLUTEN AND NUTS.

Please note; 0.7% surcharge on all eftpos and credit card transactions & 10% surcharge on public holidays.