

SMALL TOWN FOOD + WINE LUNCH MENU

our sourdough, cultured pollen butter	2pp
wapengo lake rock oyster, native finger lime	4.50
lobster roll, mayo, fine herbs	14
bbq octopus, white bean, nduja, green sauce	22
ocean trout crudo, kohlrabi, horseradish, apple dressing	24
prawn, scallop + chicken skin dumplings, white soy, chili	25
charred asparagus, jerusalem artichoke, cured yolk	19
ricotta cavatelli, baby artichoke, broadbeans, leeks, dandelion	34
350g rib-eye, marrow sauce, mustard leaf, crispy garlic	40
glacier 51 toothfish, zucchini, tomato, mussels, proscuitto	40
leaves, pecans, pear, pecorino	13
beans, anchovy, butter	15
salted chocolate, marscapone, rhubarb, strawberries, almond	18
cheese + fruit	18

SMALL TOWN FOOD + WINE

PRIX FIXE MENU

75pp

add a little extra:

lobster roll, mayo, fine herbs	14
wapengo lake rock oyster, native finger lime	4.50
bbq octopus, white bean, nduja, green sauce	22

our sourdough, cultured pollen butter

choice of:

ocean trout crudo, kohlrabi, horseradish, apple dressing
prawn, scallop + chicken skin dumplings, white soy, chili
charred asparagus, jerusalem artichoke, cured yolk

choice of:

ricotta cavatelli, baby artichoke, broadbeans, leeks, dandelion
350g rib-eye, marrow sauce, mustard leaf, crispy garlic
glacier 51 toothfish, zucchini, tomato, mussels, proscuitto

leaves, pickled grapes, pecorino

beans, anchovy, butter (supplement) 15

choice of:

salted chocolate, marscapone, rhubarb, strawberries, almond
cheese + fruit