

SMALL TOWN FOOD + WINE LUNCH MENU

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| our sourdough, pollen butter | 2pp |
| wagonga inlet rock oyster, pear vinegar, kombu, soy | 4.50 |
| lobster roll, mayo, fine herbs | 14 |
| little potato scallops, taramasalata, avruga | 12 |
| duck ravioli, brodo, freekah, parmesan, sage | 25 |
| cuttlefish, grapefruit, cucumber, soy cream, crackling | 26 |
| grilled carrots, beets, macadamia, burnt honey + mirin | 20 |
| roast chook, robertson truffle, artichoke, lentils, speck | 40 |
| blue eye, roasted cauliflower, romesco, capers, rocket | 40 |
| silken tofu, eggplant, mustard leaf, black vinegar + chilli | 35 |
| beef short rib, turmeric, bok choy, green peppercorn, basil | 42 |
| leaves, capers, chives, smoked buttermilk, parmesan | 10 |
| duck fat spuds | 12 |
| chocolate + red sake lees fondant, tamarillo, sesame | 18 |
| blood orange sorbet, pistachio, strawberry, pomegranate | 16 |
| cheese + fruit | 18 |

SMALL TOWN FOOD + WINE - SET MENU \$68

wagonga inlet rock oyster, pear vinegar, kombu, soy 4.50

lobster roll, mayo, fine herbs 14

little potato scallops, taramasalata, avruga 12

3 course set menu

our sourdough, pollen butter

choice of:

duck ravioli, brodo, freekah, parmesan, sage

grilled cuttlefish, grapefruit, cucumber, smoked soy cream,
crackling

grilled baby carrots, beets, macadamia, burnt honey + mirin

choice of:

roast chook, globe artichoke, lentils, smoked speck, sprouts

blue eye trevalla, roasted cauliflower, romesco, capers, rocket

spiced silken tofu, eggplant, mustard leaf, black vinegar + chilli

beef short rib, turmeric, bok choy, green peppercorn, thai basil

leaves, chives, smoked buttermilk dressing, parmesan

duck fat spuds 12

choice of:

chocolate + red sake lees fondant, tamarillo, sesame, ginger

blood orange sorbet, pistachio, strawberry, pomegranate, mint

cheese, fruit, date + walnut toast