

MENU

small town x lagom bread, extra virgin olive oil	2.5pp
tuross head rock oyster, celery + black pepper	4.5
smoked jervis bay mussels, almond toum, spiced toast	12
toasted lobster roll, mayo, fennel pollen, dill	14
baby burrata, beetroot, fennel, anchovy, hazelnuts	26
fried kefalograviera cheese, fig, smoked honey, thyme	26
steak tartare, endive, soft boiled egg, anchovy	28
grilled octopus, white bean, smoked chilli oil	28
grilled XL king prawns, nduja butter, oregano, lemon	29
potato and leek ravioli, baby mushrooms, saffron, pecorino	38
whole market fish grilled, creamed leeks, jamon	44
half chicken, prunes, spanish olives, caper, chestnut	40
lamb shoulder, babaganoush, kohlrabi, eschalot	44
t-bone steak, sunchoke, horseradish, bone marrow sauce	64
cos, parmesan, smoked buttermilk dressing	12
duck fat potatoes, garlic, rosemary	14

SET MENU TO SHARE \$85pp

small town x lagom bread, extra virgin olive oil
octopus, white bean, smoked chilli oil, cucumber
baby burrata, beetroot, fennel, anchovy, hazelnuts

**2021 Small Fry Riesling Eden Valley, SA*

grilled market fish, pepperonata, almonds
slow cooked lamb shoulder, babaganoush, kohlrabi, eschalot
duck fat potatoes, garlic, rosemary
cos, parmesan, smoked buttermilk dressing

**2020 La Petite Vanguard 'Corsair' Touriga Nacional Blend Riverland, SA*

dessert to share

**2015 Samos 'Phyllas' Vin Doux Muscat Aegean Islands, GRE*

add matching wines \$45pp

TO FINISH

choux, frangelico cream, coffee, hazelnut, chocolate sauce	18
baked rice pudding, brown sugar + feijoa ice cream	18
ossau iraty sheeps milk cheese, preserved cumquat	18
2018 Quealy Late Harvest Pinot Gris Mornington Peninsula, VIC	13
2018 Domaine Plageoles Muscadelle Gaillac, FR	16
2015 Equipo Navazos 'Casa Del Inca' PX Andalucia, ESP	15
Penfolds Grandfather Tawny Port Multi-Region, SA	16