

tasmanian natural oyster (shucked to order)	4
house baked bread + whipped butter	6
mount zero olives	6
spiced nuts	6
house salami + pickles	6
cuca sardines in the tin w salsa verde	14
pumpkin, zaatar, seeds + malt lavosh	14
smoked fish + egg salad w potatoes + celery	14
mixed bean salad w preserved lemon + puffed buckwheat	15
ocean trout gravlax w sour cream, crisps, pickled zucchini + wakame	16
focaccia; roasted mushrooms, hazelnut and ricotta	
or house smoked ham, mustard dressing + cheese	16
octopus skewer w sea urchin butter + saltbush	22
handmade pasta w braised calamari, chilli + pangrattato	29
beer battered fish + chips w lettuce + aioli	29
300g striploin, hand cut chips + mustard butter	34
slow roasted lamb shoulder w seasonal garnish: <i>(please allow 45 mins)</i>	
half shoulder	70
full shoulder	110
steamed greens + pickled veg	7
garden salad w vinaigrette	7
fried potatoes w rosemary + garlic salt	7
chips + aioli	8
house made ice cream or sorbet (ask staff for daily selection)	7
warm spiced fig cake w honey + brandy cream sauce	13
chocolate swiss roll w rosewater jelly + cherries	13