

## Menu – Winter 2025

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house rye + seeded molasses bread w butter /*gfo, dfo*/ 7

marinated olives /*vg, gf*/ 7

Bruny Island Pacific oysters served natural / ½ doz 24 / each 4.5

West Coast scallop, potato rosti, mussel cream /*gf, df*/ 24

crisp eggplant, wattle seed yoghurt, honey /*gf, v*/ 18

Morrie's potato cakes, potted white fish, avruga caviar /*df*/ 26

roasted Rannoch farm quail, romesco, chilli spiked shmaltz /*gf, df*/ 24

pan roasted market fish, potato pave, harissa butter, capers /*gf, peso*/ 38

Cape Grim beef cheek, kohlrabi + garlic, caramelised shallot /*gf*/ 40

beer battered fish and chips, mushy peas, malt vinegar, lemon/*df, gfo*/ 32

hand made pasta, pumpkin, ricotta, paprika honey + pepitas / *v* /34

## sides

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roasted cabbage, braised leek, crème fraiche, pangratato /*v, gfo*/ 12

fried kipflers, oregano, yoghurt, crisp shallot /*gf, v*/ 12

garden leaves, cured yolk, anchovy, lemon + mustard / *vgo*/ 10

chips and tomato sauce /*v, gf*/ 8

## **kids**

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spaghetti, napoli sauce, parmesan /v/ 15

beer battered fish and chips, ketchup /df, gfo/ 15

chips & tomato sauce /v, gf/ 8

## **sweet**

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wattle seed + chocolate parfait, macadamia, dulce de leche/ 18

dark chocolate tart, salted caramel, vanilla ice cream / 14

rice pudding, poached blackberries, native pepperberry /gf, df/ 12