



house focaccia, whipped butter
marinated olives, Finocchionna salami

devilled fish, fried zucchini
cucumber, taramasalata

Drew Viognier 2024

Provençal soup, Spring Bay mussels

Five Bob Farm Chardonnay 2023

Tasmanian flathead, rainbow chard, tomato water
slow roasted carrots, sage butter
garden beets, radicchio, hazelnuts, potted fruits

Havilah Cabernet Franc 2022

verjuice sorbet, lemon myrtle
olive oil & ricotta cake, poached rhubarb

Frogmore Creek FGR Riesling 2021 & Ruby Pinot NV