



**CLASSIC \$35pp**

sardine on toast, pickled eshallot, confit tomato  
spring bay mussels, pomodoro & nduja, coriander  
house made ciabatta

**DELUXE \$45pp**

sardine on toast, pickled eshallot, confit tomato  
veal cutlet (2pcs), pepper & thyme jus gras  
creamy potato salad, crispy bacon

*Only available from Tuesday to Saturday 11:30AM – 2:30PM  
(excluding public holidays)*



**a la carte**

east 33 oyster, yuzu granita, finger lime	36 half doz / 68 doz
leek terrine, scamorza, compressed apple, dukkah	20
spring bay mussels, tomato & Nduja, coriander	26
saltbush lamb ribs, ras el hanout, cilantro & cumin	32
gnocchi, courgette pesto, pecorino reggiano	35
350g pork scotch fillet, "taco" seasoning, fermented jalapeno mayo	45
250g panfried murray cod, mussel emulsion, cucumber	55
mixed lettuce, citronette, papaya, oaxaca, almond	18
orange chili flan, caramel, matcha icecream	18
torched pav, mascarpone, strawberry & raspberry	18

**wines**

NV Prosecco   Tar and Roses   King Valley VIC	12 / 62
Pinot Grigio   GIGI   Veneto IT	11 / 60
Sauvignon Blanc   Meltwater   Marlborough NZ	12 / 62
Whistler 'Dry as a Bone'   Barossa Valley SA	14 / 70
Pinot Noir   Toolangi   Yarra Valley VIC	15 / 75
Grenache   Aphelion Welkin   McLaren Vale SA	12 / 62
Shiraz   Tar and Roses   Heathcote VIC	13 / 64

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