

Oysters + mirepoix mignonette \$5ea

Mussel + nasturtium \$4ea

Pig's head croquette + date \$7ea

Chickpea fritto + green olive \$5ea

Our bread + kefir butter \$8

Raw fish, rhubarb + kohlrabi \$23

Calamari, wood ear + house shoyu \$24

Housemade charcuterie selection \$22

Duck liver parfait, baguette + watermelon pickle \$19

Carrots, sourdough miso + chestnut \$19

Charred brassicas + wakame \$23

Jerusalem artichoke, radicchio + pancetta \$24

John's mushrooms, celeriac + yolk \$25

Kipflers, whey + trout roe \$24

Grilled fish + winter greens \$37

Wood roasted pork chop + pickled cumquats \$39

Great Ocean duck, celtuce + house made bacon \$45

Scotch fillet + charred onion butter \$45

Mixed leaves + kombucha vinaigrette \$11

Quince + buttermilk sorbet \$14

Apple + rhubarb handpie \$14

Hunted + gathered chocolate tart \$14

Australian cheese plate \$14 / \$36

Chef's menu to share \$85pp

HAZEL