

Wapengo Rock Oysters \$5ea
Barrastrami, fried bread + horseradish \$6ea
Pig's head croquette + nettle \$7ea
Cheddar fritter + green chilli \$5ea
Our bread + butter \$8

Raw fish, shiso vinegar + pea \$24
'From the farm' - raw + pickled vegetables with house miso \$20
Housemade charcuterie selection \$22
Duck parfait + rye brioche \$20

Our haloumi \$16
Charred octopus, broad bean + preserved lemon \$24
Baby leeks, whey + pickled garlic \$22
Asparagus + crab vinaigrette \$26
Barbequed potatoes, shoyu + saltbush \$24
Chopped salad \$14

Wood grilled seafood stew \$45
Scotch fillet + mushroom butter \$49
Wood roasted pork chop + pickled mustard \$42
Lamb rump + warrigal greens \$45

Fennel + buttermilk parfait, negroni marmalade \$14
Chocolate marquise + wattleseed \$16
Honey tart + cultured cream \$14
Australian cheese plate \$14 / \$36

Chef's menu to share \$85pp

Check in Here



HAZEL