

Barrastrami, fried bread + horseradish \$6ea
Pig's head croquette + peach mustard \$7ea
Cheddar fritter + green chilli \$5ea
Wood roasted Tiger prawn + charcuterie XO \$14ea
Our bread + butter \$8

Raw fish, green tomato, avocado + basil \$24
'From the farm' - raw + pickled vegetables with house miso \$20
Housemade charcuterie selection \$22
Duck parfait, cherry + rye brioche \$20
Figs + 10 month aged house culatello \$20

Our haloumi, fennel pollen \$16
Charred octopus, zucchini + preserved lemon \$24
Heirloom tomatoes, stone fruit + curd \$24
Scorched beans, macadamia + bottarga \$22
Barbequed potatoes, shoyu + saltbush \$20
CGP mixed leaves \$14

King George Whiting + sauce vierge \$48
Wood grilled seafood stew \$45
Scotch fillet + anchovy butter \$58
Wood roasted pork chop, pickled seeds + buds \$46
Lamb rump, roast peppers + tropea \$45

Summer berries, lemon verbena + buttermilk crème \$14
Chocolate marquise + wattleseed \$16
Honey tart + cultured cream \$14
Australian cheese plate \$14 / \$36

Chef's menu to share \$85pp

HAZEL