

## Chef's Shared Menu

Pecorino custard + brioche  
+ *WA Manjimup Truffles 1g* \$7

Crab hash + aioli  
+ *Oscietra caviar 1g* \$8

Housemade charcuterie selection  
Our bread + butter

King oyster mushroom, toasted spelt + raclette  
Warialda beef tartare, anchovy cream + game chips

+ Rock Flathead, parsley + Ramarro farm greens \$24pp

Wood roasted pork belly, charred leek + black garlic  
Baby kestrel potatoes, oregano + sour cream  
Ramarro farm radicchio, orange + ricotta salata

Chocolate Crèmeux, quince + cacao nib

Additions + Upgrades -

Oysters \$6.5ea

Wagyu Scotch 5+ MB + lemon drop pepper sauce \$20pp

Cheese selection \$38

# HAZEL