

WINEOLOGY



nibbles

House made garlic focaccia with smoked tomato butter and confit garlic (nf,v) \$10

Patatas bravas with harissa, chives, parsley and garlic emulsion (nf,v,df) \$12

Marinated mixed olives with chilli, garlic and lemon (nf,v,df,gf) \$11

Chicken liver pâté with pear marmalade and lavosh (nf) \$22

Four freshly shucked oysters; natural or topped with chef's choice du jour \$20

Please ask our friendly staff for today's cheese plate offering.

tapas

Jamon jowl porchetta with onion jam, yam puree, spinach, dried chive, mojo verde and marrow jus (nf,gf) \$39

Cape Grim steak tartare with spiced egg emulsion, mung sprouts, baby caper and yolk (nf,df) \$25

Fried crispy chicken with smoky thyme coat, parsley and ponzu dressing (nf) \$24

Kingfish crudo with mung beans, onion jam, chive, sesame, spiced aioli, chilli oil and citrus dressing (df,nf) \$26

Burnt maple lamb ribs with smashed hazelnut, Persian feta and charcoal salt (gf) \$26

Sicilian meatballs with tomato sugo, provolone cream, basil, spinach and parsley verde (nf,gf) \$28

Wagyu skirt steak (mb9+) with wild fungi, truffle, field mushroom, dried thyme and fungi cream (nf) \$39

Black barley with asparagus, honey pecan, pepita seeds, parsley, goat's cheese and vinaigrette (v) \$25

Truffle gnocchi with wild fungi, provolone, parsley, cavolo nero and garlic butter sugo (nf,v) \$32

Tomato with stracciatella, basil, pepper, 25 year old aged Pedro Ximenez balsamic (v,gf,nf) \$24

Charred broccolini with stracciatella, smashed almonds and olive soil (v,gf) \$24

Bay bug and crab agnolotti with parsley, chilli oil, garlic, spinach and lemon butter emulsion (nf) \$39

Truffle honey-roasted Dutch carrots with hazelnut and whipped goat's curd (gf) \$24