

Starters

Cured Salmon, Olive, Caper Crumb, Black Beetroot, Dried Prosciutto, Goat Curd, Quail Egg	/ 17
Asparagus, Pomegranate Molasses, Prosciutto, Poached Egg	/ 16
Grass Fed Beef Tartare, Croutons, Raw Egg	/ 13
Baby Zucchini Flowers, Taleggio, Basil, Black Berry Jam	/ 18
Calamari, Chilli Honey, Cucumber, Peanut Salsa (DF/GFR)	/ 13

Fine Pit & Grill

Man first used fire to cook meats - this authentic and traditional means is one of the finest. Taste the Difference.

Smoked Pork Jowel, Cauliflower Puree, Black Pudding, Brussel Sprouts	/ 29
Fired Half Chicken, Pumpkin, Sugar Snap Peas, Baby Carrot, Parsnip, Jus Gras	/ 28
Lamb Ribs, Sumac, Lentil Emulsion, Cress, Apple	/ 18
Fish of the Day	/ MP
250g Cape Grim Pasture Fed Scotch Fillet, Beetroot Puree, Baby Leek, Horseradish Butter	/ 32
300gm 150 Day Grain Fed Porterhouse, Hand Cut Chips, Salad (GFR/DFR)	/ 39
ADD SAUCE - Béarnaise / Peppercorn / Mushroom / THC Hollandaise	/ 3

Pasta & Risotto

Crab, Saffron, Broadbean Risotto, Chive	/ 27
Ricotta Gnocchi, Prawns, Asparagus, Lemon Beurre blanc	/ 28
Housemade Tagliatelle, Lemon Yogurt, Roast Capsicum, Spinach Spanish Onion	/ 24

Wood Fired Pizza

Margherita

Napoli, Tomato, Fior di Latte, Basil / 16

Fungi

Napoli, Fior di Latte, Mushroom, Prosciutto / 17

Calabrese

Napoli, Salami, Fior di Latte, Basil, Grana Padano / 18

Gamberi

Prawn, Napoli, Prawn, Fior di Latte, Chilli, Basil / 19

Sides

Cos, Walnut Praline, Goats Curd, Honey Vin ^(GF) / 12

Roast Broccoli, Chilli, Pangratata, Tomato / 12

Porcini & Potato Gratin ^(GF) / 14

Twice Cooked Handcut Chips / 11

Shoestring Fries / 9

Cheese

Waikato Vintage Cheddar, NZ

Ontik Chebris, Semi Hard, Goats/Sheep, FRANCE

Le Marquis Cherve Bleu, Goats Milk Blue Cheese, FRANCE

Graindorge Pont Leveque - Soft, Cows Milk, FRANCE

Single Cheese - \$12 per 50g / 3 Cheeses \$30

All Cheese Served Fig, Shiraz Paste, House Made Salted Caraway Crisp Bread

Dessert

Lime Cheesecake, White Chocolate Sauce, Berry Sorbet / 15

Chocolate Nemesis, Mascarpone, Raspberries (GF) / 16

Elderflower, Yoghurt Panna Cotta, Sorrel Granita / 14

Affogato - House Made Vanilla Ice Cream,
Fresh Espresso with your choice of liqueur
(Baileys, Frangelico or Amaretto) / 15