



## Omnivore

Emu Tartare  
Burnt Shallot, Chilli, Yolk \$28

Spanner Crab  
Celeriac, Burnt Apple, Jalapeño \$28

Cured Salmon  
Sesame, Caviar, Black Ants \$32

Saltgrass Lamb  
Artichoke, Salami, Tomato \$34

K.F.D. ©  
Jalapeño Cornbread, Sour Cream \$34

Pork Belly  
Five Spice, Bean Sprouts, Pancakes\* \$38

Gunpowdered Wagyu Brisket  
Green Tomato, Flat Bread, Pepper Aioli\* \$48

## Herbivore

Beetroot Tartare  
Mustard, Macadamia, Capers \$22

Coal Roasted Broccoli  
Miso, Spinach, Seaweed, Quinoa \$24

Seawater Potato  
Saffron, Dill, Garlic \$24

Smoked Pumpkin  
Maple, Mustard, Pepitas \$26

Tempura Eggplant  
Green Mango, Papaya, Vietnamese Mint \$28

Fossilised Carrots  
Chia, Dukkah, Cashew \$28

Hawaiian Curry  
Sweet Potatoes, Coconut, Lychees \$26

## Sides

Charcoaled Baby Cos  
Lemon & Black Pepper \$8

Beer Battered Fries  
Salt & Vinegar\* \$11

## Dessert

Chocolate Mousse  
Berries, White Chocolate \$16

Nitro Meringue  
Apple, Cashew, Basil \$16

Cheese  
1 Cheese \$9  
3 Cheese \$22

2017 Rieslingfreak No. 7 *Fortified Riesling*

XO Delord Armagnac  
Amaro Montenegro  
Limoncello

All Herbivore Dishes are Plant-Based  
\*contains Gluten  
Menu subject to change

## Drinks Menu

### SPARKLING WINE

20 Dormilona 'Teacher's Pet' *Pét-Nat*  
NV Artium 'Methode Traditionelle'  
NV Andre Clouet Grand Reserve  
NV Andre Clouet Grand Reserve *Rose*

### BEER

Asahi Super Dry 5.0%  
Green Beacon Half Mast 3.8%  
Green Beacon Grappler Lager 4.5%  
Green Beacon 7 Bells Passionfruit Sour 4.2%

### COCKTAILS

Mojito  
*Milton White Rum, mint, lime, cane sugar*

Detour Gin Fizz  
*Brookie's Gin, Cointreau, orange, lemon, ginger, bush honey*

Elderflower Spritz  
*Elderflower Liquor, Lemon, Sparkling Wine*

Paloma  
*El Jimador Tequila, grapefruit, lime, agave, citrus salt*

### NON ALCOHOLIC

Yuzu Iced Tea  
Yuzu, lemon, earl grey tea, basil seeds

Pineapple Mule  
Pineapple, fresh ginger, lime, ginger beer

## Wine List

### WHITE

18 Ottelia *Riesling*  
19 Ochota Barrels *Gewürztraminer*  
20 Vinden *Gewürztraminer*  
19 Harvest *Sauvignon Blanc*  
20 Vinden 'Blue Monday' *Semillion*  
17 Castagna *Viognier/Chardonnay*  
19 Mada Wines *Pinot Gris*  
18 Vinteloper *Pinot Gris/Gewürz/Riesling*  
18 Patrick Sullivan *Chardonnay*  
18 Unico Zelo 'Slate Farm' *Fiano*  
18 Nick O'Leary 'Tumbarumba' *Chardonnay*  
17 Gentle Folk 'Forest Range' *Chardonnay*

### AMBER

19 Vinteloper *Gewürztraminer* 500ml  
18 Patrick Sullivan 'Haggis' *Pinot Gris/Cabernet*  
20 Brave New Wine 'Doppelganger'

### ROSÉ

20 Ochota Barrels *Pinot Noir/Grenache*  
19 Latta 'Tarrington' *Pinot Gris*  
18 Cobaw Ridge *Rosé*

### RED

18 Brian '3 Pinots' 375ml  
19 Vinteloper *Touriga*  
19 Brash Higgins *Cinsault*  
20 William Downie 'Cathedral' *Pinot Noir*  
19 William Downie 'Gippsland' *Pinot Noir*  
18 Save Our Souls *Sangiovese*  
19 Mac Forbes 'Villages' *Pinot Noir*  
19 Thick as Thieves *Gamay*  
18 Latta 'Headwaters' *Nebbiolo*  
20 Vinden Nouveau *Shiraz*  
17 Hochkirch *Syrah*  
11 La Violetta 'La Ciornia' *Shiraz*  
19 Cobaw Ridge 'l'altra' *Syrah/Lagrein*

