



Entrée/Share

Organic grain sourdough OR house-made herb focaccia, cold-pressed olive oil, aged balsamic \$6 per slice *GF/DF*
*add marinated kalamata olives +7

Burrata bruschetta, roasted cherry tomatoes, sun-dried tomato spread, caramelized fig balsamic glaze, basil \$26 *GF/VE*

Heirloom carrot and cauliflower tempura, cauliflower cream, seasonal vegetable stew, marinated goat's fetta, sun-dried tomato pesto \$26 *DF/VE/VGO*

Market fish ceviche, citrus dressing, chili, onion, corn kernel, sweet potato puree, aromatic herbs \$29 *GF/DFO*

Seared octopus, pancetta, herb roasted potato, black garlic, fennel, smoked capsicum, kalamata olive aioli, romesco sauce \$32 *GF/DF*

Antipasto, cured meats, chicken liver pâté, cheese, pickles, marinated olives, cheese stuffed bell pepper, melba toast \$29 *GF/DFO*

Mains

Harissa roasted cauliflower, sun-dried tomato pesto, braised cabbage, smoked capsicum sauce, marinated chickpea, crispy kale, almond \$37 *GF/DFO/VE/VGO*

Pan seared market fish fillet, braised cabbage, roasted fennel, lemon butter sauce \$41 *GF/DFO*

Crispy skin chicken breast, corn puree, confit cherry tomato, braised cavolo nero, sage, demi-glace \$40 *GF/DFO*

Roasted porchetta, pickled red cabbage, herb potato, apple sauce, red wine jus \$41 *GF/DF*

Slow-cooked beef brisket, Paris mash, peas, glazed heirloom carrots, roasted eschalots, salsa verde, tawny wine jus \$44 *GF/DFO*

Sides

Fries \$11 *add sauce +2.5

Roasted broccoli, fetta, balsamic glaze, caramelized onion, pistachio \$16 *GF/DFO/VE/VGO*

Mediterranean salad, cos lettuce, fetta, radish, cucumber, tomato, pickled onion, olive, capsicum, pistachio, sherry vinaigrette \$18 *GF/DFO/VE/VGO*

Roasted pumpkin salad, cos lettuce, walnuts, cucumber, tahini labneh, pomegranate, fetta, mint dressing \$16 *GF/DFO/VE/VGO*

GF - Gluten Free
GFO - Gluten free option available
DF - Dairy Free
DFO- Dairy Free Option
VE - Vegetarian
VG- Vegan

10% subscriber discount applies to food only

Enjoy the show.

