



STARTERS	Marinated olives Garlic, chilli, citrus, native thyme ^{GF VGN}	12
	Garlic and thyme bread Truffle Manchego ^V	14
	Baked Abrolhos Island scallops Nut brown butter, brioche crumb ^A	16ea
	Homemade smoked trout dip Laver, olive oil crisp bread ^{GFO A}	18
	Burrata Eggplant agrodolce, sourdough crisp ^{GFO V}	27
	Fried calamari Aleppo chilli and sumac salt, roast garlic aioli ^{GF DF I}	28
	Chargrilled globe artichoke Preserved lemon, honey, sorrel, almond ^{GF DF V}	25
	Wagyu bresaola House pickles, rosemary and pecorino grissini ^{GFO}	27
MAINS	Handmade king prawn agnolotti	46
	Roast cherry tomato, shellfish bisque butter, tarragon ^A	
	Chargrilled eggplant	36
	Piquillo peppers, smoked almond, escabeche dressing ^{GF VGN}	
	Free-range chicken breast	43
	Celeric purée, Brussel sprouts, Pino's smoked bacon ^{GF}	
	Lightly battered local fish Skins on fries, caper and dill mayonnaise ^{DF M}	36
	Grilled pasture-fed beef fillet	MP
	Potato galette, creamed spinach, dolcetto jus ^{GF}	
SIDES	Snowy River trout Fennel, asparagus, kipfler potato, pepita sauce vierge ^{GF DFA}	48
	Skin on fries Smoked chicken salt, rosemary, aioli ^{GF DF V}	16
	Roast spiced carrots Burnt butter and sage ^{GF V}	16
	Shaved savoy cabbage Walnuts, Parmesan, chardonnay vinaigrette ^{GF V}	16
DESSERTS	Apple and rhubarb granita Panna cotta, candied oats ^{GFO VGN}	16
	Rich chocolate terrine Cream, orange pistachio praline ^{GF V}	17
	Vin Santo crème caramel Biscoff ^V	16
	Australian cheeses Quince paste, muscatels, crackers ^{GFO}	24
	Monte Nardi, <i>semi-hard</i> , Nimbin, NSW Binnorie Brie, <i>white mould</i> , Lovedale, NSW	
MONTHLY SPECIAL	Pasta and Glass of Wine \$39	
	Linguine Genovese Ricotta, pesto, green bean, potato, roast cherry tomato, Parmesan ^V	