



SHARING MENU TWO COURSES

Garlic and thyme bread

Truffle Manchego ^V

Homemade smoked trout dip

Laver, olive oil crisp bread ^{GFO A}

Chargrilled globe artichoke

Preserved lemon, honey, sorrel, almond ^{GF DF V}

Fried calamari

Aleppo chilli and sumac salt, roast garlic aioli ^{GF DF I}

Handmade king prawn agnolotti

Roast cherry tomato, shellfish bisque butter, tarragon ^A

Chargrilled eggplant

Tomato, smoked almond, escabeche dressing ^{GF VGN}

Free-range chicken breast

Celeriac purée, roast Brussels sprouts, Pino's smoked bacon ^{GF}

Skin on fries

Smoked chicken salt, rosemary, aioli ^{GF DF V}

Shaved savoy cabbage

Walnuts, Parmesan, chardonnay vinaigrette ^{GF V}

GF – Gluten Free GFO – Gluten Free Option VGN – Vegan DF – Dairy Free V – Vegetarian

A Australian I – Imported



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Garlic and thyme bread

Truffle Manchego ^V

Homemade smoked trout dip

Laver, olive oil crisp bread ^{GFO A}

Burrata

Eggplant agrodolce, sourdough crisp ^V

Wagyu bresaola

House pickles, rosemary and pecorino grissini ^{GFO}

Grilled pasture-fed beef fillet

Potato galette, creamed spinach, dolcetto jus ^{GF}

Snowy River trout

Fennel, asparagus, kipfler potato, sauce vierge ^{GF D F A}

Chargrilled eggplant

Tomato, smoked almond, escabeche dressing ^{GF VGN}

Shaved savoy cabbage

Walnuts, Parmesan, chardonnay vinaigrette ^{GF V}

Apple and rhubarb granita

Pannacotta, candied oats ^{GFO VGN}

Rich chocolate terrine

Cream, orange pistachio praline ^{GF}

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