

SAMPLE MENU. SUBJECT TO DAILY CHANGE. INCLUDING PRICE

|  |     |
|--|-----|
| HOST. <b>Sourdough</b> w' <b>Cacio-e-pepper</b> Butter pp.   | 7   |
| On Sourdough ea  |     |
| Olasagasti <b>Anchovies</b> , Cucumber & Summer Pesto  | 14  |
| <b>Pâtè</b> w' Hot Native Honey & Thyme  | 14  |
| Snacks ea  |     |
| <b>Gilda</b> . Tuna, Occy, Pickled Pepper & Olive  | 14  |
| <b>Tart</b> of Grilled <b>Peas</b> w' Baba Ghanoush & Pinenuts                                     | 14  |
| <b>Beef Tartare</b> w' Chickpea Panisse & Manchego   | 14  |
| Baked <b>W.A Scallop</b> w' <b>Vadouvan</b> Vinaigrette & HOST. Pickle                             | 14  |
| Hawaij Spiced Pork <b>Spring Roll</b> + Burnt Apple Ketchup  | 14  |
| Smaller  |     |
| <b>Zucchini Flower</b> Stuffed w' <b>Chicken</b> Kofta + Dukkha & Magic Sauce                      | 24  |
| BBQ'D <b>Occy</b> w' Dashi Whey + <b>Razzle Dazzle</b> Oil   | 35  |
| Coral Coast <b>Barra</b> w' <b>Charred Broccolini</b> , Tarator + Green Garlic Oil                 | 42  |
| Larger   |     |
| 350gm Oria <b>Almond Fed Pork</b> Belly w' <b>Smoked Cherry</b> & XO Sauce                         | 54  |
| Slow Cooked Sovereign Farms <b>Lamb</b> w' Sumac Salad, Labne + Jus                                | 54  |
| 500gm <b>Riverina</b> Angus <b>Rib Fillet MB3+</b> w' <b>Cacio-e-pepper</b> Butter, Mustard, + Jus | 94  |
| Sides ea   | 16  |
| Confit <b>Carrot</b> w' Nduja Butter   |     |
| Salad of Shaved <b>Hispi</b> , Toasted Yeast + Pancetta  |     |
| Duck Fat <b>Potato</b> , Garlic Beurre Noisette, Parsley + Manchego                                |     |
| Fin  |     |
| Hunted + Gathered <b>Chocolate Mousse</b> w' Coffee Granita, Hazelnuts & EVOO                      | 18  |
| Seasonal <b>Clafoutis</b> w' Double Cream & Rum Syrup  | 20  |
| <b>Washed Rind</b> Brie w' <b>Apple</b> Chutney & Caraway Crackers                                 | 20  |
| Just <b>Feed Me</b> . A selection of the chefs' favourite dishes. pp                               | 114 |
| Wine <b>Splash</b> . A selection of wines we are excited to share (3)                              | 66  |

HOST.

## Pre-Dinner

|                       |  |    |
|-----------------------|--|----|
| Neon Mirage           | Classic Negroni Fat Washed w' Coconut Oil & Strawberry | 22 |
| Uncomfortable Silence | Autonomy Aperitivo, Passionfruit Juice, Mandi Liqueur  |    |
|                       | Make it a <b>Sour</b> or a <b>Spritz</b>               | 22 |
| Serious Gourmet Shit  | G'Up Coffee, Caffé, PX Sherry + Tito's Vodka           | 22 |
| Spirit + Mixer        | House Spirit + Midnight Mixers                         | 15 |

## Beer

|          |                             |      |              |    |
|----------|-----------------------------|------|--------------|----|
| Lager    | Fucking Hell 'Bright Lager' | 4.4% | Fücking, BEL | 15 |
| Pale Ale | Moo Brew                    | 4.9% | Hobart, TAS  | 15 |
| Cider    | Pagan 'Brut' Apple Cider    | 4.5% | Huon, TAS    | 18 |
| Wild Ale | Two-Meter-Tall Farms        | 5.5% | Hayes, TAS   | 22 |

## Wine

### Bubbles – Traditional + Ancestral Method

|               |                       |    |                 |    |
|---------------|-----------------------|----|-----------------|----|
| Bubbles       | Zev's Pick of Bubbles |    |                 | 20 |
| Classic Cuvée | Barringwood           | NV | Barrington, TAS | 20 |

### White - Crisp + Aromatic

|                    |                      |      |                 |    |
|--------------------|----------------------|------|-----------------|----|
| Roussanne          | Shadowfax 'Minnow'   | 2023 | Werrabee, VIC   | 20 |
| Viognier/Mars/Rous | La Petite Mort 'VMR' | 2019 | Ballandean, QLD | 29 |

### White – Rounded + Textural

|            |                             |      |              |    |
|------------|-----------------------------|------|--------------|----|
| Riesling   | Koehler-Ruprecht 'Kabinett' | 2021 | Pfalz, GER   | 20 |
| Verdicchio | Salta Tempo                 | 2019 | Marches, ITA | 29 |
| Chablis    | Domaine des Hates           | 2022 | Chablis, FRA | 29 |

### Skin Contact/Amber/Orange – Oxidative + Funky

|                 |                      |      |                     |    |
|-----------------|----------------------|------|---------------------|----|
| Muscat/Grenache | Defialy 'Amber Skye' | 2023 | Macedon Ranges, VIC | 20 |
| Rkatsiteli      | Nika                 | 2020 | Kakheti, Georgia    | 29 |

### Rosé – Elegant + Floral

|                 |               |      |                     |    |
|-----------------|---------------|------|---------------------|----|
| Syrah           | Cobaw Ridge   | 2021 | Macedon Ranges, VIC | 29 |
| Grenache/Malbec | Sigurd 'Rosé' | 2022 | Barossa, S.A        | 20 |

### Red – Chilled - Refreshing + Grippy

|          |                  |      |                 |    |
|----------|------------------|------|-----------------|----|
| Zweigelt | Claus Preisinger | 2022 | Burgenland, AUT | 29 |
|----------|------------------|------|-----------------|----|

### Red – Light to Medium - Interesting + Fun to Drink

|                 |                             |      |                     |    |
|-----------------|-----------------------------|------|---------------------|----|
| Cab Sauv/Merlot | Defialy 'OHOTP'             | 2023 | Macedon Ranges, VIC | 20 |
| Gamay           | Laurent Saillard 'la pause' | 2020 | Loire Valley, FRA   | 29 |
| Trousseau       | Stoney Rise 'lutruwita'     | 2023 | Tamar Valley, TAS   | 20 |

### Red – Medium to Full - Rounded + Classic

|            |                       |      |                    |    |
|------------|-----------------------|------|--------------------|----|
| Pinot      | Fleet                 | 2024 | Sth Gippsland, VIC | 20 |
| Syrah      | Precipice 'Hyde Park' | 2016 | Yarra Valley, VIC  | 20 |
| Sangiovese | Ottomani 'Amphora'    | 2019 | Strada, ITA        | 50 |