

SNACK

HOUSE SPICED NUTS 5.0

FRESHLY SHUCKED OYSTERS OF THE DAY – NATURAL 3.5

WITH RASPBERRY MIGNONETTE GRANITA OR WARM CHORIZO + CHERRY VINEGAR 4.0

CHEESY PUDS – PIPED W/ PROSCIUTTO GOATS CHEESE + BLACK OLIVE GOATS CHEESE 7.0

FISH FINGERS – WHITE ANCHOVIES, TOMATO BUTTER + PARSLEY OIL ON TOAST FINGERS 8.5

BACORN – STRIPS OF FRIED SWEET CORN, DUSTED IN SMOKEY BACON SALT 8.0

MORSE CHIP BUTTY – DUCK FAT ROASTED POTATOES IN A TRUFFLED BUTTER ROLL 7.5

CAULIFLOWER & CHEESE BALLS W/ LEMON-ROSEMARY SALT + DIJON MAYO 9.5

CRISPY SPICED CHICKEN RIBS W/ TOMATILLO + JALAPEÑO SALSA 9.5

GRAZE

HOUSE MADE CHARCUTERIE OF THE DAY - PLEASE ASK YOUR SERVER 17.5

DUCK NECK SAUSAGE ON FENNEL & SOUR CHERRY LENTILS + DUCK-CIDER JUS 18.0

BLACK ANGUS TARTARE W/ HORSERADISH CRÈME FRAICHE + SEASONED YOLK 17.5

SEARED SCALLOPS & PORK HOCK ON SWEETCORN PUREE W/ GREEN APPLE GEL 19.0

CRISPY SKIN SNAPPER W/ PRAWN BRANDADE, BUTTERED ASPARAGUS + PRAWN ESSENCE 18.5

ROASTED BEET SALAD W/ DEHYDRATED FETA, MAPLE WALNUTS + ROQUETTE PESTO 14.5

BARLEY & MUSHROOM RISOTTO W/ ENOKI + MELTED TALEGGIO 16.5

INDULGE

SALTED PEANUT BRITTLE PARFAIT W/ BRULEED BANANA + BUTTERSCOTCH SAUCE 13.5

DECONSTRUCTED APPLE PIE - TARTE TATIN APPLES, APPLE-BALSAMIC REDUCTION
PECAN & CHEDDAR CRUMBLE + CINNAMON ICE-CREAM 13.5

ETON MESS - MERINGUE, LEMON-PASSIONFRUIT CURD, WHITE CHOCOLATE BLONDIE, BURNT HONEY
PANNACOTTA, ROASTED STRAWBERRIES + SPICED RUM CREAM 13.5

MARKET CHEESE OF THE DAY W/ FRUIT + CRISPBREAD ACCOMPANIMENT

ONE CHEESE 12.0 TWO CHEESES 17.0

WITH DESSERT

AFFOGATO - ESPRESSO W/ LIQUEUR OF CHOICE + ICECREAM 6.5 + LIQUEUR

XXX ESPRESSO - SYNDICATE ESPRESSO, PATRON XO CAFÉ, PATRON INCENDIO, MR BLACK COFFEE LIQUEUR,
MOZART DARK CHOCOLATE LIQUEUR, MAPLE + FERNET BRANCA 18.0

FROGMORE ICED RIESLING COAL RIVER VALLEY, TAS 12.0 GLS

ALL SAINTS MUSCADELLE (TOKAY) RUTHERGLEN, VIC 12.0 GLS

VALDESPINO 'EL CANDADO' PX JEREZ, SPAIN 12.0 GLS

RAMOS PINTO 'ADRIANA RESERVA' PORT DOURO VALLEY, PORTUGAL 12.0 GLS