

## GRAZING

<b>BOULANGERIE 113 SEMI SOURDOUGH</b> <i>Coriole extra virgin olive oil</i>	(DF) (V)	4
<b>CORIOLE 'CHEFS BLEND' MARINATED OLIVES</b> <i>chilli, thyme &amp; lemon</i>	(GF) (DF) (V)	7
<b>ROASTED &amp; SPICED MIXED NUTS</b>	(GF) (DF) (V)	7
<b>COS DIPS</b> <i>served enroute with toasted sourdough</i>	(V)	15
<b>CHEESE BOARD TO SHARE</b> <i>lavosh, quince paste, fresh apple &amp; roasted nuts</i>	(V)	28
<b>CHARCUTERIE BOARD</b> <i>pork rillettes, chicken liver pâté, 2 cured meats, sourdough and pickles</i>		28

## SMALL PLATES

<b>SOUP OF THE DAY</b> <i>ask staff for details</i>		15
<b>EYRE PENINSULA OYSTERS</b> <i>natural (half or full dozen) kilpatrick (half or full dozen)</i>	(GF) (DF)	21/35 24/38
<b>HAND CUT EYE FILLET TARTARE</b> <i>parsley &amp; shallot salad with sourdough</i>	(DF)	19
<b>CHICKEN LIVER &amp; BRANDY PÂTÉ</b> <i>apple &amp; parsley salad with sourdough</i>		16
<b>SEARED HOKKAIDO SCALLOPS</b> <i>cauliflower puree, Serrano ham, cauliflower crisps &amp; micro herbs</i>	(GF)	21
<b>WOODSIDE BAKED BRIE</b> <i>hot baked brie, fig &amp; pear chutney &amp; sourdough</i>	(V)	20
<b>TWICE BAKED SMOKED CHEDDAR SOUFFLÉ</b> <i>petit waldorf salad</i>	(V)	24

## TRUST THE CHEF

<b>LET OUR CHEFS FEED YOU SLOWLY OVER FOUR COURSES</b> <i>or with wine pairing</i>		85
<i>* please advise us of any dietary requirements</i>		130

## MAIN COURSES

<b>WINTER LAMB RACK</b> <i>sous-vide lamb rack, roasted heirloom carrots &amp; beetroot, broccolini, liquorice jus</i>	(GF)	34
<b>FISH OF THE DAY</b> <i>with nicoise salad &amp; avocado purée</i>	(DF) (GF)	POA
<b>CONFIT DUCK LEG</b> <i>rustic mash, heirloom carrots &amp; spicy plum jus</i>	(GF)	30
<b>PORCHETTA</b> <i>slow braised pork belly, roasted beetroot, heirloom carrots, brussel sprouts &amp; balsamic glaze</i>	(GF)	34
<b>PAROO KANGAROO LOIN</b> <i>cauliflower puree, parsnip crisps &amp; bitter dark chocolate jus</i>	(GF)	34
<b>LINGUINE ALL'AMATRICIANA</b> <i>bacon, cherry tomatoes, chilli, napolitana sauce &amp; parmesan cheese</i>		26
<b>LINGUINE CARBONARA</b> <i>bacon, garlic butter, white wine, cream &amp; parmesan cheese</i>		26
<b>SLOW COOKED LAMB PIE</b> <i>pulled lamb, truffle oil pomme purée &amp; roasted vegetables</i>	(GF)	28
<b>SQUID &amp; CHORIZO CASSOULET</b> <i>garlic butter, chilli &amp; chick peas</i>	(GF)	28

## STEAKS

<i>all steaks served with buttered broccolini &amp; red wine jus</i>		
<b>MSA EYE FILLET (250G)</b> <i>MSA graded, AMG Black Angus</i>	(DF) (GF)	44
<b>CAPE BYRON SIRLOIN (350G)</b> <i>MSA graded, grass fed</i>	(DF) (GF)	46
<b>OP RIB EYE (450G)</b> <i>grain fed, marble score 2+</i>	(DF) (GF)	52
<b>SAUCES FOR STEAK</b> <i>add peppercorn, café de Paris or extra red wine jus</i>		4

## BIT ON THE SIDE

<b>TRUFFLE OIL POMME PURÉE</b>	(GF) (V)	10
<b>ROASTED CHAT POTATOES</b>	(GF) (V)	10
<b>BRUSSEL SPROUTS WITH CHILLI BUTTER</b>	(GF) (V)	13
<b>ROASTED HEIRLOOM CARROTS</b>	(GF) (V)	13
<b>ICEBERG, RADISH &amp; SHALLOT SALAD</b> <i>white balsamic &amp; olive oil</i>	(GF) (DF) (V)	10

(GF) GLUTEN FREE (DF) DAIRY FREE (V) VEGETARIAN