

## *FREE-FLOWING MENU*

Three course shared menu

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House-made cast iron bread, butter, sea salt

Beef tartare, bone marrow, beef fat lavosh

Dry-aged cobia, aji amarillo, pickled kumquat

Ash roasted beetroot, black garlic, butternut

+ *"Flambadou" oyster, nduja, guindillas, beef fat (+ 10ea)*

Riverine Angus Sirloin, bone-in, 400g MB 3+ , chimichurri

Snapper, herb puree, salsa crude

Grilled sugarloaf cabbage, green goddess

House leaves, toasted seeds

French fries, vinegar salt

Chocolate layer cake, vanilla cream

## *FREE-FLOWING MENU*

### *Cocktails*

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#### *Bloody Shiraz Spritz*

Four Pillars bloody shiraz gin, Regal Rogue, Wild Rose vermouth, sour plum

*Spritzzy & refreshing (Non-alc version available)*

#### *Beer*

Furphy Ale- Geelong VIC, 500ml, 4.4%

### *Wines*

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#### *Sparkling*

NV Cloud Street Brut, *Victoria*

#### *White*

23 Cloud Street Chardonnay, *Victoria*

#### *Rosé*

23 Cloud Street Rosé, *Victoria*

#### *Red*

23 Cloud Street Shiraz *Victoria*