

FREE-FLOWING MENU

Three course shared menu

House-made cast iron bread, butter, sea salt

Beef tartare, bone marrow, beef fat lavosh

Dry-aged kingfish, aji amarillo, pickled kumquat

Ash roasted beetroot, black garlic, butternut

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

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

Market fish, herb puree, salsa crude

Grilled sugarloaf cabbage, green goddess

House leaves, toasted seeds

French fries, vinegar salt

Chocolate layer cake, vanilla cream

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Cocktails

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

Sparkling

NV Cloud Street Brut, *Victoria*

White

23 Cloud Street Chardonnay, *Victoria*

Rosé

23 Cloud Street Rosé, *Victoria*

Red

23 Cloud Street Shiraz *Victoria*