

Starters

Focaccia di Recco <i>caper, chilli, gruyère</i>	17
Sydney Rock oysters <i>mignonette, lemon</i>	48/95
“Flambadou” oyster <i>nduja, guindillas</i>	10ea
Scallops <i>fermented jalapeno, celery</i>	22
Winter vegetables <i>herb crème fraiche</i>	24
Garden pea salad <i>ricotta, pickled lemon</i>	25
Yellow fin tuna <i>cucumber, ginger</i>	36
Raw beef <i>green mustard, crispy onions</i>	27
Smoked eel <i>golden beetroots, house bread</i>	30

\$25 Poetica Gyro

12pm – 6pm

Chicken skewer & flatbread <i>fermented vegetable salad, vinegar chips</i>	25
---	----

Mains

<i>F R O M</i>	The Charcoal Grill	
<i>T H E</i>	Charred brassicas <i>almonds, sour onion</i>	34
<i>J O S P E R</i>	Roast chicken <i>polenta, cipollini onion</i>	H 32 / W 57
	Flathead <i>herb salad, lemon</i>	55
	250g Black Onyx hanger steak <i>grilled vegetable salad</i>	58

<i>F R O M</i>	The Wood Grill	
<i>T H E</i>	Sugarloaf cabbage <i>pickled peppers, fried garlic</i>	36
<i>H E A R T H</i>	Southern calamari <i>shiso, parsley</i>	58
	Snapper- <i>erbette spinach, fermented chilli</i>	44
	Beef short rib <i>green beans, mustard glaze</i>	76

Sides

Radicchio <i>crispy onions, gouda</i>	15	Fries <i>herbs, vinegar</i>	15
Crispy potatoes <i>spring onions</i>	16	Iceberg lettuce <i>smoked buttermilk</i>	19

Express Lunch

\$50 PP

MAIN (choose one)

Flathead, *herb salad, lemon*
or
250g Black Onyx hanger steak, *grilled vegetable salad*
Vegetarian / Vegan options available on request

BEVERAGE (choose one)

Morison's gift Chardonnay, *Margaret River, WA*
Pitchfork Rose, *Margaret River, WA*
Earthworks Shiraz, *Barossa Valley, SA*
Hahn Super Dry tap beer
House made soda

Dry Aged

Swordfish <i>5+ days · horseradish</i>	200g/400g	45/90
Roast Hampshire pork <i>18+ days</i>		MP
Jack's Creek MB3 sirloin on the bone <i>30+ days · 750g</i>		190
Wagga Wagga MB2 T-bone <i>15+ days · 1kg</i>		230
Ranger Valley MB3 tomahawk <i>20+ days · 1.5kg</i>		294