

FREE-FLOWING MENU

EAT (SHARED MENU)

Sourdough miche bread, chicken butter

Beef tartare, green mustard, crispy onion

Raw tuna, buttermilk, cucumber & dill

Grilled peas & beans, zucchini, labneh, preserved lemon

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

Riverine Angus Sirloin, bone-in, MB 3+ , chimichurri Market fish, pilpil sauce, salsa crudo Grilled sugarloaf cabbage, green goddess

House leaves, toasted seeds
French fries, vinegar salt

Chocolate layer cake, vanilla cream

Mango pavlova, passionfruit sorbet, chantilly, burnt mango



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DRINK (2 HOURS UNLIMITED)

COCKTAIL

Bloody Shiraz Spritz Four Pillars Bloody Shiraz Gin, Regal Rogue, Wild Rose Vermouth, Sour Plum

(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

While we strive to meet dietary needs, we cannot guarantee a allergen-free kitchen & food.

Groups of 8 or more will incur a 10% service charge (Monday-Saturday). Please note, a surcharge of 15% on public holidays.