

MENU

We recommend 2-3 plates per person

pará

SNACK

Focaccia VE	8
<i>Morella Grove extra virgin olive oil</i>	
Croqueta	14
<i>Jerusalem artichoke + Meredith's Goat Cheese</i>	

SMALL

Roasted Heirloom Carrots GF	18
<i>Almond milk feta, pickled red onion, almonds + carrot top oil</i>	
Roasted Eggplant VE GF	20
<i>Eggplant, almond ricotta, tomato + espelette pepper</i>	
Cavatelli V	26
<i>Cavatelli pasta, roasted broccoli, ricotta, chilli + roasted fennel broth</i>	

LARGE

Market Fish GF DF	35
<i>Roasted heirloom tomatoes + salsa salmoriglio</i>	
Sherry Braised Duck GF	34
<i>Warming spices</i>	
Rump Bagnua Cauda GF	40
<i>Watermelon radish</i>	
Roast Cauliflower VE GF	35
<i>Cashew milk yoghurt, pomegranate, mint + pistachio</i>	

SIDES

Potatoes GF V	10
<i>Black garlic butter</i>	
Green Beans GF VE V DF	10
<i>Morella Grove extra virgin olive oil + Murray River pink salt</i>	

HOUSE MADE DESSERT

Flan GF option V	15
Affogato GF	14

FEASTING MENU

60 per person

*Chefs do what they do. Any group size can have but compulsory for 6+ tables
Dessert not included in feasting.*

| GF | Gluten Free | DF | Dairy Free | V | Vegetarian | VE | Vegan