



spring2019

Please note, this is an **example of our menu**.
We print our menu daily based on availability of produce.

OYSTERS – SHUCKED TO ORDER	
Pacific (Coffin Bay, SA) with shallot vinaigrette GF, DF	MP
SMALLER	
White bean hummus, pumpkin, pepitas, chilli oil VG, GF	17
Beetroot carpaccio, ricotta, hazelnut, saltbush V, GF	18
Blue Throat Wrasse ceviche, leche de tigre, citrus, kohlrabi GF, DF	24
Octopus escabeche, radish, beach daisy aioli GF, DF	26
Duck terrine, house pickles, sourdough toast DF	19
Beef tartare, smoked eggplant, rice cracker GF, DF	24
Portarlington mussels, tomato, garlic, coriander GF, DF	25
LARGER	
Fire-baked eggplant, smoked tomato, grains, manchego V	35
Pumpkin, macadamia purée, grains VG	35
Blue Mackerel, nori paste, blood orange, Sichuan oil GF, DF	MP
Gurnard, harissa, coriander (to share) GF, DF	MP
La Bimba paella, seafood of the day (to share, allow min. 30 mins GF,DF)	80
'Barongarook Pork' pasture-raised pork cut of the day:	
- Cutlet, cabbage slaw, apple cider GF, DF	42
Victorian free-range Black Baldy beef cut of the day:	
- 300g Porterhouse, celeriac rémoulade GF, DF	43
ANGELS SHARE	
Kipfler potatoes, cultured cream, seaweed powder V, GF	12
Grilled broccoli, ajo blanco, oloroso currants VG	14
Winter leaf salad, herb vinaigrette GF, DF	10
Extra house-made sourdough V	5
DESSERT	
Yoghurt ice cream, stewed rhubarb, macadamia GF	15
Peanut ice cream, chocolate brownie, salted caramel, shaved walnut	15
Tarte Tatin, 'baked' ice cream (allow min. 15 minutes)	15
Cheese plate, quince paste	14

VG – Vegan / V – Vegetarian / GF – Gluten Free / DF – Dairy Free

We kindly request patrons with food allergies or other dietary requirements to please inform us prior to ordering. Please note, prices are subject to change. A 15% surcharge applies on public holidays.