



FUELED BY FIRE

Our menu is based around our solid fuel oven & grill, we use red gum as our main source of fuel. We use local and sustainable produce throughout our menu.

I'LL HAVE THE SET MENU _____ 59-pp

SNACKS

- _____ Sourdough ciabatta + seaweed butter 8-
- _____ Steamed bun + pork + pickled cucumber 7-
- _____ Olives + gin botanicals 7-
- _____ Pumpkin seeds + smoked 5-
- _____ Salami Calabrese / medium spice 9-
- _____ Air dried Ham / Prosciutto 13-
- _____ Air-dried Beef / Bresaola 12-

GRILLED SNACKS

- _____ 1/2 Quail + red miso dressing 10-
- _____ Atlantic salmon + charred + mayo 12-
- _____ Butchers steak + wasabi 14-

SMALL SHARE DISHES

- _____ Smoked Murray River Cod + BBQ potatoes + saltbush 20-
- _____ Wallaby tartare + smoked egg yolk + buttermilk 16-
- _____ Goat + barley + shiitake mushroom 22-

VEGETABLES

- _____ Savoy cabbage + XO sauce 10-
- _____ Pumpkin cooked in coals + burnt honey + goat's curd 12-
- _____ Broccoli + koji cream + orange 13-
- _____ Potatoes cooked in pine needles + bird sauce 12-

PROTEIN FROM THE WOOD OVEN + GRILL

- _____ River Trout + wild cress + crème fraîche 22-
- _____ Roasted 1/2 Chicken + kimchi + mayo 24-
- _____ Smoked 1/2 Duck + burnt citrus + cucumber 35-
- _____ Vintage Beef Scotch Fillet + smoked garlic butter 330g 37-

CHEESE

Sour Ciabatta, walnuts, gin apples & carrot jam

- _____ Roquefort / Blue - soft - cow / Roquefort - France
- _____ Comte / Hard - aged - cow / Franche-Comte - France
- _____ Clothbound Cheddar / Sharp rounded / Bay of Fires - Tas
- _____ 1 cheese 13-
- _____ 2 cheeses 18-
- _____ 3 cheese 23-

HEALTHY CONCLUSION

- _____ Spiced Ginger Ice-cream 8-
- _____ Goats Milk Souffle` Cheesecake gin apple, quince and hazelnut 16-

TABLE NO:

PAX: