



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 Bread + seaweed butter 8-
- _____ Walnuts candied 6-
- _____ Olives + gin botanicals 7-
- _____ Pumpkin seeds + smoked 7-

RAW / CURED / PROTEIN

- _____ Kingfish cured + ponzu 16-
- _____ Venison tataki + radish 20-

- _____ Salami Calabrese / medium spice 12-
- _____ Air-dried Beef / Bresaola 12-

- _____ Trout freshwater + crème fraiche 22-
- _____ Quail + red cabbage 22-
- _____ Duck breast smoked 24-
- _____ Lamb rib + lemon 16-
- _____ Butchers steak (120g) + wasabi 16-

VEGETABLES

- _____ Iceberg Lettuce + red miso dressing 10-
- _____ Brussels Sprouts XO sauce 12-
- _____ Eggplant + miso jam 12-
- _____ Potatoes cooked in pine needles + bird sauce 12-

CHEESE

- _____ Bon Accord + apple + quince + bread 14-
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TABLE NO:

PAX:

As we are a distillery cocktail bar with restricted numbers we are currently 18+