



## 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

- \_\_\_\_\_ 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

- \_\_\_\_\_ Atlantic salmon + charred + mayo 12-
- \_\_\_\_\_ Butchers steak + wasabi 14-

---

### SMALL SHARE DISHES

- \_\_\_\_\_ Smoked Murray River Cod + BBQ potatoes + saltbush 20-
- \_\_\_\_\_ Goat + barley + shiitake + buttermilk 22-
- \_\_\_\_\_ Venison Tataki + pickles + ponzu dressing 19-

---

### VEGETABLES

- \_\_\_\_\_ Iceberg Lettuce + red miso dressing 10-
- \_\_\_\_\_ Savoy Cabbage cooked in coals + XO sauce 11-
- \_\_\_\_\_ Slow cooked Pumpkin + burnt honey + goat's curd 12-
- \_\_\_\_\_ Potatoes cooked in pine needles + bird sauce 12-
- \_\_\_\_\_ Grilled Broccoli + kojic cream + orange 13-

---

### PROTEIN FROM THE WOOD OVEN + GRILL

- \_\_\_\_\_ River Trout + soft herbs + crème fraîche 22-
- \_\_\_\_\_ Roasted 1/2 Chicken + kewpie mayonnaise + kimchi 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

D'auvergne / Blue - soft - cow / D'auvergne - 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-

---

### FROZEN

- \_\_\_\_\_ Frozen Yogurt + strawberries + gin sorrel granita 14-
- \_\_\_\_\_ Ginger ice cream + coffee liqueur + hazelnut 14-

TABLE NO:

PAX: