



please make all dietary requirements & allergies known to wait staff prior to ordering.
a surcharge of 10% applies on sundays, a surcharge of 15% applies on public holidays. no split bills.

**cant decide?
let us feed you... 85 pp**

starters

sandys sourdough, salted butter	10
crispy fried calamari, cucumber, watercress, rocket, chilli aioli	23
grilled tiger prawns, garlic, parsley, lemon, chilli, butter	24
grilled wallaby skewers, oyster mushrooms, pancetta	20
charcuterie plate, cured meat, rye toasts	32

mains

gnocchi, pancetta, peas, spinach, broad beans, lemon	24
tagliatelle, clams, garlic, chilli, tomato, parsley, pangritato	26
roasted pork belly, glazed kohlrabi, creamed spinach, pickled cherries	38
market fish (see waiter)	pod
market steak, potato onion gratin, king brown mushrooms, onion compote, jus	pod

sides

roasted potatoes, curds, chives	12
tossed salad leaves, greens onions, shaved fennel	12
zucchini, cauliflower, currants, preserved lemon yoghurt	12
broccolini, blue barley, broad beans, salted ricotta	14

desserts

tiramisu	14
dark chocolate pave, pickled rhubarb, cream fraiche	14
lemon curd, quark, raspberries, marshmallow, shortcake	12

cheese

one cheese	16
two cheese	22
three cheese	28
served with fruit bread, rye bread, pear, quince paste	