

to begin with

jamón (gf)	15
warm olives (gf) grilled sourdough	15
manchego	9
artisan black olive and rosemary loaf whipped butter, olive oil	15
zucchini flower (v) goats cheese and truffle mayo	10
chorizo romesco, grilled sourdough	15
king prawn (gf) chimichurri grilled, fennel and prawn butter	15

feed me

chef's selection for table of 10 ppl and above	110.00
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small plates

jamón and corn croquettes manchego, chipotle mayo	26
not meatballs, tofu (v) (gf) homemade focaccia, tomato cardamom sugo	26
cauliflower (gf) (v) pinenut, hummus, sultanas, tahini yoghurt	28
calamari bagnacouda, pico de gallo, salsa verde	28
lamb cutlet pumpkin puree homemade lavosh, fattoush and sumac yoghurt	28

sides

kipfler, nduja and manchego (gf) saffron mayo	16
radicchio and butter lettuce (gf) (df) blood orange dressing	15
fries chipotle mayo, rosemary salt	15
roast baby veg (gf) rocket pesto	15
broccolini (gf) soy sesame, smoked almonds	15

mains

250g steak grass-fed porterhouse (gf)	51
350g steak grass-fed rib eye (gf)	60
250g steak grass-fed eye fillet (gf) (df) mushroom, red wine Jus and peppercorn	58
fish of the day	50
wild mushroom and truffle risotto (gf) (v)	38
crispy pork belly (gf) saffron apple puree, chilli caramel, charred pineapple salsa, crackling	40
dr olsen's signature paella (gf) prawns, clams, mussels, rockling, bug, chorizo, pork & saffron	48
braised beef rib polenta, truffle jus, grilled corn salsa fresca	45
lamb ragu pappardelle black olives, oregano, lemon and mint pangratato	45
pumpkin and sweet potato steak (v) chargrilled broccolini, tomato cardamom sauce, zhoug	40

Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform us if you have a food allergy or intolerance.

something sweet

saffron vanilla pannacotta 16
grapefruit salsa, mandarin gel ginger crumb

chocolate fondant 18
salted caramel, macadamia ice-cream and dried orange

cheesecake 16
blueberry coulis and macadamia ice cream

pear cream brulee 18
poached pear, fig, vanilla hazelnut ice-cream, ginger crumb

spoonbill cheese board 36
Victorian hard, soft and blue cheese, dried fruits, nuts,
quince and lavosh
2 x cheeses 27

affogato 20
choice of liqueur, vanilla ice-cream, espresso