

DINNER

DAIRY		SEAFOOD	
La Luna Holy Goat Cheese (v) baby beets crudo, Pinenuts	22	Goldband Snapper Confit Fennel, Prawn Bisque, Rouille	36
Aged Clothed Cheddar (v) malfroy's wildflower honey	18	Fremantle Octopus Carpaccio (gf) Sea Asparagus, Pickled Lemon	18
Milawa Gorgonzola (v) raddichio, pickled walnut, pear	18	Spiced Beetroot Cured Salmon (gf) Pomegranate, Sumac, Radish Remoulade	22
Bruny Island O.D.O (v) roast pepper & golden crisp, olive oil	20	Salt & Pepper Hawkesbury Calamari Pickled Cucumber, Squid Ink Aioli	22
Vannella Buratta pino's prosciutto, olive & basil salad	22		
PASTA			
Linguine Di Gragnano Cuttle Fish, Rye Bread Sauce	26	Busiate Al Pesto(v) Broccoli, Pecorino	24
		Spaghetti Alla Chitarra Carbonara, Pistachio	24

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MEAT			
Beef Battuta Of Black Angus, Salted Curd, Pasteurised Yolk (gf)	22	Slow Roasted Lamb Shoulder, Chilli Labna, Garlic Jus (gf)	38
Feather & Bone Beef Brisket, Organic Honey Glazed, Chimichurri (gf)	36	Shorthorn Prime Sirloin, Grifter Pale Ale Battered Onion, Smoked Garlic Butter	38
Nichols Chicken, Black Barley, Tomato Smoked Couscous, Heirloom Carrot	34	Melanda Park Pasteured Pork Belly, Fennel Salt, Apple Sauce (gf)	36

DINNER

GRAINS & VEGETABLES

Brasserie Schiacciatta, Pepesaya Butter, Chilli Oil	6	Iceberg, Speck, Parmesan Crouton, Ranch Dressing	9
Cauliflower Panna Cotta, Cucumber Curd, Charcoal Quinoa Toast (v, gf*)	18	Potato Fries, Lemon Aioli (v)	9
Green Beans, Anchovy Butter, Pinenuts (v, gf)	9	Grilled Corn, Barley Miso, Lime (v)	9
Sauteed Potato, Rosemary, Sea Salt (v, gf)	9		



DESSERT

Local Artisan Cheese Board, Pinot Paste, Buckwheat Crackers		Bombolone, Nutella, Crema Pasticera	18
1 Cheese	16	Chocolate Brulee, Mulberry Compote, Biscotti	18
2 Cheese	24	Green Apple Tart, Wild Hibiscus Ice Cream, Salted Apple Skin Caramel	18
3 Cheese	32	Ricotta, Fig & Honey Gelato	18

(gf) gluten free | (gf*) can be gluten free | (v) vegetarian