



M E N U

LOOK NO FURTHER.

WE'VE GOT IT FROM HERE.

CHEF'S SELECTION \$65PP

Black Bean Empanada w/ tomato salsa.....	\$6
Jamon & Buffalo Mozzarella Arepa w/ tomato salsa (2)*.....	\$14
Cured Kingfish & Avocado w/ almond & chili salsa*.....	\$18
Rockling Ceviche w/ coconut, lime & cumin*.....	\$17
Eggplant Ceviche w/ chilli, lime & sweet corn*.....	\$15
Grilled Sweet Corn w/ chipotle & manchego (4)*.....	\$12
Burnt Broccoli w/ tahini, lime & soy*.....	\$14
Cauliflower w/ mustard & herbs*.....	\$14
Crispy Potatoes w/ garlic & parsley butter*...\$12	
Butter Lettuce & Cucumber Salad w/ creamy lemon dressing*.....	\$12
Roast Pumpkin w/ buckwheat & bean curd*.....	\$18
Lions Mane & King Brown Mushrooms w/ spinach pesto*.....	\$22
Chorizo*.....	\$15
Morcilla*.....	\$15
Pork Scotch w/ braised cabbage & gruyere*.....	\$30
Crispy Skin Barramundi w/ Brazilian 'Moqueca' Sauce*.....	\$35
Roasted 1/2 Chicken w/ Peruvian "Brasa" marinade*.....	\$32
Hopkins River Sirloin 250gm*.....	\$35
Sher Wagyu Rump Cap MS7 350gm*.....	\$55
Hopkins River Scotch Fillet 450gm*.....	\$65

* is or can be made gluten free

if you have a dietary requirement or preference please
inform staff as not all ingredients are listed on the menu

D E S S E R T S

Vanilla Flan w/ dark chocolate ganache & nuts*.....	\$15
Lemon Ice Cream w/ custard cookie & berries.....	\$15
Strawberry & Rhubarb w/ coconut cream & honeycomb*.....	\$15

L I Q U I D D E S S E R T S

Espresso Martini.....	\$18
<i>Kraken Rum, Kahlua, filter coffee</i>	
Old Fashioned.....	\$18
<i>Whisky, sugar syrup, bitters</i>	
Whisky Sour.....	\$18
<i>Whisky, lime, lemon, sugar syrup, egg whites</i>	
Naked Possum Amaretto.....	\$10
<i>Melbourne, Victoria</i>	
Naked Possum Hazelnut.....	\$10
<i>Melbourne, Victoria</i>	
KIS Anisette.....	\$10
<i>Kangaroo Island, South Australia</i>	
Amaro Montenegro.....	\$10
<i>Bologna, Italy</i>	
Comte Louis de Lauriston Fine Calvados.....	\$10
<i>Domfront, France</i>	
Francois Voyer VS Cognac Grande Champagne.....	\$10
<i>Verrières, France</i>	
Dudognon Folle Blanche 1er Cru de Cognac.....	\$16
<i>Lignières-Sonneville, France</i>	
Chateau de Laubade Bas Armagnac VSOP 6yr.....	\$12
<i>Sorbet, France</i>	
1e Birlou.....	\$16
<i>France</i>	
1994 Toro Albala Pedro Ximenez.....	\$20
<i>Montilla-Moriles, Spain</i>	
2017 Wines x Sam 'The Halo Effect' Late Harvest Viognier.....	\$11
<i>Strathbogie Ranges, Victoria</i>	