

SAMPLE MENU. SUBJECT TO DAILY CHANGE WITH NO NOTICE, INCLUDING PRICE.

H Snacks

Appellation **Oysters** + Mignonette 7 ea

O **Gilda.** Tuna, Kiss Pepper & Olive 7 ea

Smoked **Trout Rillette.** Wrapped in Kohlrabi w' Soft Herbs 7 ea

Lamb Neck **Croquette** + Curry 10 ea

Olasagasti **Anchovies** + Cucumber on Sourdough 10 ea

S Zev's **Sourdough** Foccacia + Stracciatella, Very Good EVOO & Fig Vino Cotto 20

Cured Meat '50gm of LP's Quality Meats Saucisson Sec' 20

Market Fish **Crudo** w' Chilli Crisp & Radish 30

Beef **Tartare**, A-La-Royale + JATZ 30

T From the Hibachi

Tandoori Style **Barramundi** Skewer + Labneh, Chervil & Pickled Onion (2) 42

B.V **Quail.** Roasted & Kissed by the Coals + a Sauce of Tare & Salted Citrus 45

Roaring Forties **4 Pin Lamb Rack** Dry-Aged, Roasted & Finished on the Coals
+ a Sauce Made from Garden Herbs & Mustard Jus 65

Stanbroke Farms **Wagyu** Petite Tender MB 4+ w' Sauce-au-poivre 55

Sides

Roasted Tasmanian **Asparagus**, Sauce Gribiche & Salted Ricotta 22

BBQ'D **Carrots** + Nduja & Furikake 18

Simply Dressed Seasonal **Leaves** 15

Fries + Host. Seasoning 12

Fin

Callebaut 73% Chocolate **Mousse** w' Hazelnuts + EVOO 16

Vanilla **Pannacotta** + Macadamia & Smoked Caramel 16

Cheese. 100gm of Shadows of Blue w' Native Honey + Sourdough 22

Just **Feed Me.** A selection of the chefs' favourite dishes. 104 pp

Wine **Splash.** A selection of wines we are excited to share. 66 pp

PRE-DINNER				EA.
Negroni	Nosferatu Gin + Okar Amaro + Maidenii Vermouth.			20
Zev's Dead, Baby	Umeshu Nigori Plum Wine, Kobo #7 Sake + Soda			20
Uncomfortable Silence	Casamino's Tequila, Mandi + Passionfruit			22
Serious Gourmet Shit	G'Up Coffee, Caffé, PX Sherry + Tito's Vodka			22
Beer				
Lager	Fucking Hell 'Bright Lager'	4.4%	Fucking, Bel	13
Pale Ale	Moo Brew	4.9%	Hobart, Tas	13
Cider	Pagan 'Brut' Apple Cider	4.5%	Huon, Tas	17
Wild Ale	Two-Meter-Tall Farms	5.5%	Hayes, Tas	17
Seasonal Ale	Paljas	6.0%	Bruges, Bel	17
Traditional Ale	Oud Beersel 'Oude Geuze'	6.5%	Ternat, Bel	17
Triple	Lefort 'Donker Triple'	10%	Kortijk, Bel	22
WINE				
BUBBLES – TRADITIONAL & ANCESTRAL METHOD				G.
Pet Nat	Zev's Pick of a Sparkling Pétillant Naturel			20
Classic Cuvée	Barringwood	NV	Barrington, TAS	20
WHITE - CRISP & AROMATIC				
Sauv/Sem/Ries	A.R.C 'White'	2020	West Gippsland, VIC	20
Gruener/Welschriesling	Gut Oggau 'Theodora'	2020	Burgenland, AUT	30
WHITE – ROUNDED & TEXTURAL				
Riesling	Hochkirch 'Edel'	2020	Tarrington, VIC	20
Chablis	Domaine Oudin	2019	Chablis, FRA	30
Chardonnay	Leko	2022	Ade Hills, S.A	20
SKIN CONTACT/AMBER/ORANGE – OXIDATIVE & FUNKY				
Vermentino	Koerner 'Pigato'	2021	Clare Valley, S.A	20
Cataratto	Elios 'Katamacerato'	2019	Monreal, ITA	30
ROSÉ – ELEGANT & FLORAL				
Pinot Noir	Eastern Peake 'Taché'	2021	Ballarat, VIC	20
Chenin/franc/grolleau	Bobinet 'Piak'	2020	Loire Valley, FRA	30
RED – CHILLED - REFRESHING & GRIPPY				
Pinot Meunier	'Wolfe at The Door'	2018	Launceston, TAS	20
RED – LIGHT to MEDIUM - INTERESTING & FUN TO DRINK				
Pinot Noir	Onanninn	2022	Mornington VIC	20
Barbera	Al Di Là Del Fiume 'Saramat'	2020	Marzabotto, ITA	30
Dolcetto	Unico Zelo 'Jungle Jungle'	2022	Clare Valley, S.A	20
RED – MEDIUM to FULL - ROUNDED & CLASSIC				
Cabernet Franc	Bobinet 'Hanami'	2020	Loire Valley, FRA	30
Shiraz	Jauma 'Ralphs'	2021	Clarendon, S.A	20
Sangiovese	Ottomani 'Toscana Rosso Amphora'	2019	Strada, ITA	50