

HOST.

MENU SUBJECT TO DAILY CHANGE WITH NO NOTICE.

Sourdough w' Cacio-e-pepper Butter pp.	5
Tart of Grilled Peas w' "La Snak" & Macadamia ea.	11
Gilda. Tuna, Confit Occy, Pickled Pepper & Olive ea.	11
Baked W.A Scallop w' Vadouvan Vinaigrette & Finger Lime ea.	11
Salted Cod Croquette + Sauce Tartar ea.	11
Beef Tartare on Duck Fat Hashbrown ea.	11
Olasagasti Anchovies & Cucumber on Sourdough ea.	11
Confit Leek Cooked En Papillote w' Bugna Cuda & Pistachio	18
Zucchini Flower Stuffed w' Kofta + Dukkha & Lemon Mayo	25
Kingfish Crudo , Nduja Vinaigrette & Sunflower	30
Black Onyx Flank Skewer w' Zhug & Pomegranate (2)	30
Tiger Prawns w' Whey Herb Sauce & Razzle Dazzle (2)	35
Hawaij Half Chook , Romesco & Magic Sauce	44
Slow Cooked Lamb Neck w' a Sauce of Muntries & Mustard	66
600gm Dry Aged Pioneers Cut T-Bone	70
Served w' Cacio-e-pepper Butter & Jus	
Salad of Shaved Hispi & Sprouts , Toasted Yeast & Pancetta	18
Cocktail Potato , Garlic Brown Butter, Parsley & Manchego	18
Chocolate, Passionfruit & Toasted Meringue Mille Feuille	18
Double Cream Brie w' Quince & Caraway Crackers	22
Just Feed Me. A selection of the chefs' favourite dishes. pp	119
Wine Splash. A selection of wines we are excited to share (3pp)	66

H	PRE-DINNER			EA.
	Native Negroni	Nosferatu Gin + Okar Amaro + Maidenii Vermouth.		22
	Zev's Dead	Koshigoi Yuzu, Junmai Sake, Watermelon + Bubbles		22
	Uncomfortable Silence	Casamino's Tequila, Mandi, Aperol + Passionfruit		22
	Serious Gourmet Shit	G'Up Coffee, Caffé, PX Sherry + Tito's Vodka		22
O	Beer			
	Lager	Fucking Hell 'Bright Lager'	4.4%	Fücking, BEL 15
	Pale Ale	Moo Brew	4.9%	Hobart, TAS 15
	Cider	Pagan 'Brut' Apple Cider	4.5%	Huon, TAS 18
	Wild Ale	Two-Meter-Tall Farms	5.5%	Hayes, TAS 22
	Triple	Lefort 'Donker Triple'	10%	Kortijk, BEL 22
	Zero Pilsner	Brouwerij Roman 'Pilsner'	0.3%	Oudenaarde, BEL 11
S	WINE			
	BUBBLES – TRADITIONAL & ANCESTRAL METHOD			G.
	Bubbles	Zev's Weekly Pick of Bubbles		21
	Classic Cuvée	Barringtonwood	NV	Barrington, TAS 21
	WHITE - CRISP & AROMATIC			
	Vermentino	Minim 'Colbinabbin'	2022	Heathcote, VIC 21
	Viognier/Mars/Rous	La Petite Mort 'VMR'	2019	Ballandean, QLD 35
T	WHITE – ROUNDED & TEXTURAL			
	Riesling	La Violetta 'Das Sakrileg'	2022	Great Southern, W.A 21
	Chenin Blanc	Brash Higgins	2019	Willamba Hill, S.A 21
	Chardonnay	Château Acid 'Acid Acid'	2022	Cent Ranges, N.S.W 21
	SKIN CONTACT/AMBER/ORANGE – OXIDATIVE & FUNKY			
	Pecorino	Lammidia 'Frekt'	2020	Abruzzo, ITA 35
	Gewurtz /Gris/Ries	La Violetta 'Loosie'	2021	Great Southern, W.A 21
	ROSÉ – ELEGANT & FLORAL			
	Pinot Noir	Eastern Peake 'Taché'	2021	Ballarat, VIC 21
	Gaglioppo	aVita 'Rosato'	2018	Ciro, Calabria, ITA 35
	RED – CHILLED - REFRESHING & GRIPPY			
	Zweigelt	Claus Preisinger	2022	Burgenland, AUT 35
	RED – LIGHT to MEDIUM - INTERESTING & FUN TO DRINK			
	Corvina/Rondinella	Terre Di Peitra 'Tempesta'	2018	Veneto, ITA 21
	Pinot Noir	Future Perfect 'House Wine'	2022	Coal River, TAS 21
	Nebbiolo	Marchetti 'Tupich'	2020	Valtellina, ITA 35
	RED – MEDIUM to FULL - ROUNDED & CLASSIC			
	Syrah & Lagrein	Cobaw Ridge 'L'altra'	2015	Macedon, VIC 35
	Syrah	Moorilla 'St Matthias'	2017	Hobart, TAS 21
	Sangiovese	Ottomani 'Toscana Rosso Amphora'	2019	Strada, ITA 50