

MENU SUBJECT TO DAILY CHANGE WITH NO NOTICE.

HOST.

<b>Sourdough w' Cacio-e-pepper</b> Butter pp.	6
<b>Gilda.</b> Tuna, Confit Occy, Pickled Pepper & Olive ea.	12
Tart of <b>Grilled Peas</b> w' Baba Ganoush & Pinenuts ea.	12
Baked <b>W.A Scallop</b> w' <b>Vadouvan</b> Vinaigrette & Cumquat ea.	12
<b>Potato &amp; Smoked</b> Cheddar Croquette + Jamon Iberico & Aioli ea.	12
<b>Beef Tartare</b> w' Chickpea Panisse & Manchego ea.	12
Olasagasti <b>Anchovies</b> & Cucumber on <b>Sourdough</b> ea.	12
<b>Tandoori Chicken</b> Skewer, Romesco & Magic Sauce (2)	35
<b>Kingfish</b> Crudo w' Tomato, Lemon Grass, Curry Oil & Melon	35
<b>BBQ'D Occy</b> w' Whey Herb Sauce, Spring Beans & Leek Oil	35
Slow Cooked <b>Lamb</b> w' Sumac Salad, Smoked Yoghurt & Jus	66
500gm Southern Ranges <b>Grass Fed Rib Fillet</b> w' <b>Cacio-e-pepper</b> Butter & Jus	77
Confit <b>Carrot</b> w' Razzle Dazzle Butter & Kimchi Salt	16
Salad of Shaved <b>Hispi</b> , Toasted Yeast & Pancetta	16
<b>Cocktail Potato</b> , Garlic Brown Butter, Parsley & Manchego	16
80% Coverture <b>Chocolate Mousse</b> w' Hazelnuts, EVOO & Sea Salt	16
Market <b>Cheese</b> w' Seasonal Chutney & Caraway Crackers	20
Just <b>Feed Me.</b> A selection of the chefs' favourite dishes. pp	115
Wine <b>Splash.</b> A selection of wines we are excited to share (3pp)	66

<b>H</b>	<b>PRE-DINNER</b>	<b>EA.</b>
	Neon Mirage	Classic Negroni Fat Washed w' Coconut Oil & Strawberry 22
	Bullet Proof Tango	Autonomy Aperitivo, Passionfruit, Mandi + Bubbles 22
	Superfly TNT	Jose Cuervo Tequila, Triple Sec, Pineapple & Jalapeno 22
	Serious Gourmet Shit	G'Up Coffee, Caffé, PX Sherry + Tito's Vodka 22
<b>O</b>	<b>BEER</b>	
	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
<b>S</b>	<b>WINE</b>	
	<b>BUBBLES – TRADITIONAL &amp; ANCESTRAL METHOD</b>	<b>G.</b>
	Bubbles	Zev's Weekly Pick of Bubbles 21
	Classic Cuvée	Barringwood NV Barrington, TAS 21
	<b>WHITE - CRISP &amp; AROMATIC</b>	
	Roussanne	Shadowfax 'Minnow' 2023 Werribee, VIC 21
	Viognier/Mars/Rous	La Petite Mort 'VMR' 2019 Ballandean, QLD 35
<b>T</b>	<b>WHITE – ROUNDED &amp; TEXTURAL</b>	
	Riesling	Koehler-Ruprecht 'Kabinett' 2021 Pfalz, GER 21
	Verdicchio	Salta Tempo 2019 Marches, ITA 35
	Chardonnay	Fleet 2022 Gippsland, VIC 21
	<b>SKIN CONTACT/AMBER/ORANGE – OXIDATIVE &amp; FUNKY</b>	
	Muscat/Semillon	Sven Joschke 'L'ambre' 2022 Barossa Valley, S.A 21
	Rkatsiteli	Nika 2020 Kakheti, Georgia 35
	<b>ROSÉ – ELEGANT &amp; FLORAL</b>	
	Syrah	Cobaw Ridge 2021 Macedon Ranges, VIC 35
	Nebbiolo	La Petite Mort 'Rosé' 2021 Ballandean, QLD 21
	<b>RED – CHILLED - REFRESHING &amp; GRIPPY</b>	
	Zweigelt	Claus Preisinger 2022 Burgenland, AUT 35
	<b>RED – LIGHT to MEDIUM - INTERESTING &amp; FUN TO DRINK</b>	
	Cab Sauv/Merlot	Defialy 'OHOTP' 2023 Macedon Ranges, VIC 21
	Gamay	Sentio 2023 King Valley, VIC 21
	Nebbiolo	Marchetti 'Tupich' 2020 Valtellina, ITA 35
	<b>RED – MEDIUM to FULL - ROUNDED &amp; CLASSIC</b>	
	Tempranillo/Pinot	Charteris 'Le Fauve Rouge' 2021 Orange, NSW 21
	Syrah	Precipice 'Hyde Park' 2016 Yarra Valley, VIC 21
	Sangiovese	Ottomani 'Amphora' 2019 Strada, ITA 50