start

House made focaccia (2p) 9

Melshell natural oysters 7 (ea)

Octopus 24
grilled octopus, confit potato, romesco, pickled chilli, smoked almond, parsley

Seasonal tomatoes 24
seed & stem tomatoes, stracciatella, basil oil, shallots, aged balsamic

White fish brandade 26
egg yolk jam, soft herb salad, sourdough

Beef carpaccio 26
tonnato sauce, pickled mustard seeds, shallots, radish cress

main

House made pasta 40

Market fish, chef's choice 46

Cape Grim T-Bone(500g) 64
steak, potato pave, cafe de paris butter

Stuffed Whole quail 48
pork & veal sausage, fig, pistachio, butternut puree, pickled squash, broccoli

Wild Clover lamb 46
lamb neck, lamb cutlet, goats curd, tomato, bagna cauda, rainbow chard, garlic

side

Roasted pumpkin, nut butter, sage **12**

Greens chef's choice **12**

Mixed leaves **8**

finish

Dessert, chef's choice **15** Tasmanian cheeses, condiments **24**

Please note: dishes & prices are subject to seasonal changes