SMALLER PLATES

Wood-fired focaccia __9 (VN,GFO)
Add
Spiced hummus __6 (GF,DF,VN)
Prosciutto & burrata __18 (GF)
Spiced labneh & olives __8 (GF)

House smoked salmon __17 (GFO)
Almond cream, green olive vinaigrette, YV salmon caviar

Charred asparagus __15 (GFO,VNO)
Asparagus, chanterelle & mixed nut tapenade, grated reggiano

Pulled pork croquette __12
Crispy croquette, mustard sauce

Toasted brioche __12
Chicken liver pâté, pancetta, cornichons

SHARE BOARDS

All served with baguette or GF bread

Charcuterie board __28
Salumi, house made soft cheese, chicken liver pâté, spiced hummus, marinated vegetables, pickles

Cheese board __30
Selection of three great cheeses with locally sourced and house made goodies - 120g

Chef selection __60
Chef’s choice of the best of both boards, with select additions to make a truly awesome metre board to share

Half baguette __3.5
GF bread __3.5

SIDES

French fries w’ aioli __8 (GF)
with truffled pecorino __11 (GF)

Cos lettuce, parmesan dressing, hazelnuts, radish, carrots, chives __12 (GF, VNO)

Fennel, pickled kohlrabi, cabbage, radish, ancient grains,
YV Feta __14 (GF,VNO)

Rocket, celeriac, pepitas, herb and apple dressing __12 (VN)

Mixed leaf salad, mustard and maple dressing __7 (GF, VN)

LARGER

MEAT

280g Corned, Roasted Lamb Rump __35
Slow cooked lamb with pearl couscous salad, broccoli, mint,
YV feta yoghurt & Pinot jus

Suggested wine pairing
2019 Mea Culpa Pinot Noir __16 (150ml)

Please advise us if you have any food intolerances or allergies. We do our best to accommodate everyone, but are unable to guarantee dishes are completely gluten or allergen-free.

* Take them as they are; no alterations or half and halves
* Gluten free bases & vegan cheese available

PAELLA

Paella Mixta __32 (GF)
Chicken, pork, prawns, mussels, calamari, zucchini, beans, peas, sofrito

Paella Vegetariana __26 (GF,VN)
Mushroom, eggplant, artichoke, peas, zucchini, sofrito

The wines we make and the food we serve are carefully prepared and best shared. We use fresh, local and seasonal ingredients and treat them with pride and skill to create flavoursome dishes for dining or grazing. Select dishes to share or just for you, and don’t forget to check out the specials and desserts!
Brioche and butterscotch pudding, vanilla bean ice cream\_14
Churros and dark chocolate dipping sauce\_10
Tropical chocolate tart \_14
(GF, DF, VN, NF)
Affogato - Axl espresso and vanilla bean ice cream\_8
- with Amaretto\_18
- with Macadamia liqueur\_18