

EATS

Warm Olives	GF VG	11
Toasted Focaccia, confit garlic butter	GFA	14
Oysters (A) Natural		1 - 7
Mignonette	GF DF	3 - 19
		6 - 37
		12 - 70
House-made carrot hummus with toasted baguette	GFA VG	18
Saganaki (Goats Cheese), pear + shallot chutney	GFA V	25
Sopressa Salami + house-made pickled vegetables	GF	26
Lightly Cured Tuna (I), chives, ginger + pickled eschalots	GF DF	29
Crisp Calamari (I), lime mayonnaise + coriander salt	GF DF	26
Radicchio Salad, orange, fennel, parmesan + anchovy vinaigrette	GF VGA	27
Fries, rosemary salt + bravas sauce	GF VG	16
Crispy Tofu, sticky soy and sesame glaze	GF VG	24
Large Grilled Prawns (2) (A), garlic, ginger + saffron aioli	GF DF	34
Pork Koftas (2), cabbage salad, hummus	GF DF	32
350g Grain Fed Sirloin, chimichurri	GF DF	66

SWEETS

Affogato Alfresco Coffee, Wildbrumby Schnapps + house made vanilla bean ice-cream	GF	24
Woodstock Truffles	V	18
Seasonal house-made sorbet	GF VG	23

V Vegetarian | VG Vegan | GF Gluten Free | DF Dairy Free | A Available upon request | (A) Australian (I) Imported. Please inform us of any dietaries/allergens — we'll do our best to accommodate, however cross contamination may occur. Surcharges apply on card payments until September 30 and on Sundays (10%) and Public Holidays (15%).