

EATS

Marinated ALTO Olives	GF VG	12
Focaccia, sea salt, herbs + ALTO olive oil	GFA	14
Oysters		1 - 7
Natural		
Mignonette	GF DF	3 - 19
		6 - 37
		12 - 70
Toasted Baguette, olive tapenade, baba ganoush + heirloom tomatoes	GFA V DF	18
Saganaki (Goats Cheese), pear + shallot chutney	GFA V	24
Mortadella + house made pickled vegetables	GF	24
Lightly Cured Tuna, chives, ginger + pickled eschalots	GF DF	28
Zucchini Salad, tomato, roast peppers + goats cheese crisp	GF V VGA	23
Fries, rosemary salt + bravas sauce	GF VG	15
Crispy Tofu, nori salt + beetroot puree	GF VG	22
Large Grilled Prawns (2), garlic, ginger + saffron aioli	GF DF	32
Lamb Koftas (2), salsa verde + spiced yoghurt	GF	28
350g Grain Fed Sirloin, herb butter + jus	GF DFA	63

SWEETS

Affogato Alfresco Coffee, Wildbrumby Schnapps + house made vanilla bean ice-cream	GF	21
Woodstock Truffles	V	16
Seasonal house made sorbet	GF VG	19

V Vegetarian | VG Vegan | GF Gluten Free | DF Dairy Free | A Available option on request  
 Please inform us of any dietaries/allergens — we'll do our best to accommodate, however cross contamination may occur. Surcharges apply on card payments, Sundays and Public Holidays.