



## Take Away Menu

### Snacks and smaller dishes

Olives	5
Bread and cultured butter	5
Salt and vinegar pork crackling	7
Raw and pickled heirloom vegetables, macadamia, nettle	10
Lamb ribs, smoked yoghurt, pickled celery	7 each
Fried school prawns, smoked garlic mayonnaise	14
Duck terrine, pistachio, raisin, piccalilli	17
Stracciatella, pickled oyster mushroom, leek, thyme, walnut	20

### Larger dishes

Salt baked celeriac, pickled red cabbage, burnt apple, saltbush	27
Fish, kipfler potatoes, leek, smoked mussels, sea parsley	MP
Roasted chicken, savoy cabbage, caramelized onion, kohlrabi, apple, cheddar	32
Beef cheek, parsnip, pickled shallot, kale	32
Pork, fermented pepper, broccoli, onion weed, prawn vinaigrette	32
Half lamb shoulder (550g) on the bone with smoked eggplant <i>(25 mins cooking time)</i>	38
Whole lamb shoulder (1.1kg) on the bone with smoked eggplant <i>(45 mins cooking time)</i>	72
Grass fed rib eye (1Kg) with spiced butter <i>(30mins cooking time)</i>	90

### Additions

Potato gratin	13
Roasted pumpkin, smoked seeds, fetta, saltbush	13
Fried brussel sprouts, burnt honey, applemint	13

### Something sweet

Dark chocolate pave, thyme ice cream	13
Rhubarb and apple fool, fennel and bay	13

### Cheese

Ask about the current selection	10 each
	19 for two

meat and eggs are free range

seafood is sustainable

vegetables from as close as possible