



## Take Away Dinner Menu

*All dishes are designed to be shared*

### Snacks

Oysters with fermented radish – each	5
Green olives	5
Salt and vinegar pork crackling	7
Spanner crab croquette, bisque, dill cream - each	8
Bread and cultured, chicken fat butter	10

### Smaller Dishes

Jerusalem artichoke, walnut, roast garlic custard	18
Ham hock, pickles, parsley sauce	18
Cured fish, lemon, chamomile, watercress	18
Pumpkin, walnut, nasturtium, kale	19
Kangaroo Tartare, Bresaola, cultured cream, saltbush	20

### Larger Dishes

Slow roasted celeriac, mustard glaze, lemon yoghurt, almond	28
Snapper, mussel, pickled fennel	45
Roasted chicken, parsnip, shallot, tarragon	36
Grilled hanger steak, mushroom, silverbeet	38
Half lamb shoulder (550g) on the bone with smoked eggplant	40
1kg Wagyu rib eye, spiced butter	110
, truffle jus	130
*Add fresh shaved truffle to your dishes	15

### Additions

Sugarloaf cabbage, burnt cream, cured beef	13
Bitter leaf, lemon, hazelnut, capers	13
Soft polenta, whey, broccoli	13
Potato and olive oil gratin, red capsicum aioli	13

### To Finish

Mepunga Gruyere & black garlic toastie, quince	15
Dark chocolate pavé , peanut, thyme ice cream	15

### Can't decide?

#### **Chef's selection tasting menu- \$60 per person**

Shared entree dishes, mains and additions and a dessert dish each.

#### **Heat at home packs \$60 (for 2 people)**

Lamb shoulder  
Olive oil potato gratin  
Castelfranco, lemon, hazelnut, capers