

chargrilled food business bread with	
extra virgin olive oil 30 mls	9
olive tapenade, hummus and carrot & ginger chutney	14
assorted bread tower	
with housemade chilli & cheese, fig & fennel and olive served with extra virgin olive oil	12
tastes	
duck rillettes with pickled quince and melba toast	17
seared chicken livers on potato cake with ginger and chilli glaze	16
fromager d'affinois on toasted brioche with duck crackling and apple salad	17
creamy leek & oyster pies with sweet & sour spinach salad	17
twice cooked goat curd and pesto soufflé with apple and witlof salad	17
chicken liver paté with melon pickle and toasted brioche	16
peking duck puffs with hoi sin sauce	17
seared japanese scallops with wakame and pickled ginger	18
the food business platter	
(minimum 2 people)	
chicken, prosciutto & pistachio terrine, pickled cherries, risotto cakes, chicken liver paté and toasted brioche, handmade dolmades with minted yoghurt, potato tortilla with carrot & ginger chutney, assorted bread tower, marinated coriolo olives, danish fetta, pickled onion, chilli dill cucumber and hummus	25pp
next	
handmade fettucine with prawns, peas, pernod and parsley	28
caramelised pumpkin with tarrago goats fetta, walnut skordalia and fennel salad	28
smoked salmon on potato cake with cucumber and horseradish cream	28
smoked kangaroo fillet with fried sweet potato and quandong jus	30
hay valley lamb rack with spicy lentils, garlic shoots and labne	32
honey mustard turkey escalope salad with avocado and cashews	30
crispy skin pork belly with cotechino, cannellini beans and salsa verde	30
masterstock duck leg with red cabbage, goats cheese and minted apple salad	32
sides	
paris mash	10
cabbage and heidi gruyere gratin	10
beetroot, hazelnut and mint salad	10
carrots with caper and herb butter	10
cos and cucumber salad with mustard seed dressing	8
bowl of hand cut chips and sea salt	8
- tomato sauce, sour cream, sweet chilli, aioli	1ea