



## menu

### starters

- crumbed button mushrooms with aioli \$8
- sardine sandwiches with preserved lemon, dill and baby capers \$8
- tofu, chilli and blackbean spring rolls with coriander syrup \$9

### entree

- soup of the day - see specials board
- braised pork cheek with pickled celery, walnut and pear salad \$17
- crumbed fried goats curd with toasted pinenuts, friséé, cured red onions and Buzz honey \$15
- chilli bug tails with sweetcorn broth and sambal \$18
- pumpkin and thyme ravioli with buttered mushroom and truffle oil \$17
- lamb pie with green pea mash and sweet potato chips \$19

### sides

- housemade bread and butter \$6
- wedges with aioli \$9
- simple rocket salad \$7
- cauliflower cheese \$8
- green beans with salsa verde \$8

### mains

- fish of the day - see specials board
- seared kangaroo fillet with onion pudding, baby zucchini, beetroot and glaze \$29
- housemade gnocchi with tomato fritto, mozzarella and salsa verde \$27
- beef fillet with olive scroll, eggplant relish and glaze \$33
- asparagus, rocket and caramelised onion coddled egg tart with a soft herb salad \$25
- grilled chicken breast with pork and fennel farce, cannellini mash, green bean salad and glaze \$29

CHEF NAT WILSON

