



SNACKS

SHHH STOLEN SALTBUSH \$07

Soy Salt, Vinegar (GF)

CURLY CHIPS \$11

Chicken Salt, Gravy

EGGPLANT WEDGES \$09

Besan Batter, Tahini Emulsion (GF)

MAC & CHEESE CROQUETTE \$4ea

Truffle Puree, Triple Cheese

FROMAGE

Cheese served with Lavosh and Fruit 40g

BLEU DE LAQUEUILLE \$08

LE DELICE DE BOURGOGNE

TRIPLE CREAM BRIE \$09

TOMME DE CHEVRE

CAPRINELLE \$07

FARMHOUSE CHEDDAR \$09

COLD MEATS

*Meats served with Caperberries
and Cornichons 50g*

BLACKMORES WAGYU

PASTRAMI \$13

QUATTRO STELLA

CALABRESE SALAMI \$12

DI SAN DANIELE PROSCIUTTO

24 MONTHS \$14

DE PALMA FINOCCHIATA

SALAMI \$11

*Select any 2 Cheese and 2 Meats from list below for \$32
(GF optional)*

LUNCH

PRAWN DUMPLINGS (3) \$08

XO Glaze, Crispy Shallot, Green Onion

SPICY PRAWN TACOS \$14

Sriracha, Iceberg Lettuce, Yuzu Seeds (GF)

SHORTRIB SLIDERS (3) \$15

Spicy Mayo, Avocado

PORK BELLY BACON SLAB \$16

Corn Succotash, Chilli Fried Egg (GF)

FRIED CHICKEN \$17

Green Goddess Dressing, Radish & Corn Salad

MARINATED OCTOPUS \$19

Shaved Fennel, Citrus Segments, Lettuce (GF)

BEETROOT SALAD \$17

Candied Pepitas, Feta, Honey + Cumin (GF)

PROSCIUTTO & ANCHOVIES \$18

ON TOAST

64 degree egg, frizzle salad (GFO)

MR P's FISH BOARD \$35

Selection of seafood (GF)

SWEETS

LEMON TART \$12

Puff Pastry, Lemon Curd, Burnt Swiss Meringue

CHOCOLATE BROWNIE \$14

Roasted White Choc, Hazelnut, Lychee

FOOD CREATION BY:

