

SHARE

FEAST

MENU

TO START

MT ZERO OLIVES

orange, chilli, garlic, fennel

GARLIC BREAD

charred & rubbed

LOCAL BURRATA

cherry tomato compote

SALUMI PLATE

150g local producers, pickles

PORCINI ARANCINI

four cheese, mushroom, aioli

NEXT

PUMPKIN SALAD

Japanese pumpkin, buffalo mozzarella, rocket, almonds,
honeycomb, lemon dressing

MINUTE STEAK

scotch fillet Cape Grim grass fed, rocket, eschalots,
green peppercorn, salsa verde

PASTA

sausage ragu, white wine, sage, chilli, rigatoni

SIDES

RUSTIC CHIPS

rosemary, aioli

GRILLED ZUCCHINI

salsa verde, taleggio

TO FINISH

OLD SCHOOL TIRAMISU

boozy, chocolate

PUB CUCINA