COLLINS ST

SNACKS

Warm Olives (GF/DF) — 10
Black kalamata olives, gusto green olives, rosemary, orange peel

Oysters (1pc/6/12) (GF/DF) — 5.5/30/57
Red wine mignonette, finger lime, shallot, black pepper

Cacio e Pepe Arancini (2pcs) (VEG) — 6
Black garlic aioli, pecorino

Polenta Chips (2pcs) (GF/VEG) — 6.5
Housemade aioli, pecorino

Confit Tomato Bruschetta (1pc) (VEG/GFO/DFO/VO) — 10
Confit tomatoes, whipped ricotta, sourdough

SMALLER

Charcuterie Plate (DF, GFO) — 28
Selection of cured meat, sourdough, pickles (add cheese + 10)

Burrata Panzanella (VEG, GFO) — 24
Sourdough, cucumber, heirloom tomato, rocket pesto

Garlic Flatbread (VEG/VO) — 20
Confit garlic, squacorone cheese, honey

Grilled Chicken Skewers (2pcs) (DF/GF) — 22
Lemon, baby onion, white anchovy dip

Grilled King Prawns (GFO/DFO) — 28
N'duja butter, oregano, lime

MAINS

Mushroom Risotto (VEG/GF/VO) — 34
Baby spinach, chives, parmesan

Market Fish (GF/DFO) — 38
Cauliflower puree, swiss chard, shiitake, hazelnut

Roasted Chicken Breast (GF/DFO) — 36
Braised lentils, pumpkin, parmesan crisp

Bass-Strait Tasmanian Striploin (GF/DFO) — 46
Kipfler potatoes, red wine jus, cime di rapa

SIDES

Shoestrings — 12
Housemade aioli

Mixed Leaf Salad — 12
Red wine vinaigrette

Charred Broccolini — 12
Slivered almonds, goats curd