

Lunch Menu

Tasmanian Natural Oysters	3.5ea
Natural with lemon	18 half doz
Yuzu & cucumber dressing	36 doz
Soy, ginger, lime	
Pigeon Whole Sourdough Bread	3.5
Mount Zero Mixed Olives	12
chilli, orange, rosemary, parmesan shortbread	
The Day's Soup with sourdough bread	14
Roast Porchetta & Kimchi Brioche Slider	16
miso egg, kewpie mayo, cos lettuce	
Pumpkin Pete's Jaffle	18
confit duck cassoulet, comté cheese	
Gods Mezze Plate	24
hummus, baba ghanoush, almond tarator, pickled vegetables, puffed wild rice za'atar, merguez spice chickpeas, pear, flatbread	
Pickled Octopus	24
olive, lemon, cherry tomato, red pepper mole, squid ink tostada	
Tea Smoked Kingfish & Ocean Trout Rilletes	24
kefir crème fraîche, celeriac & seaweed remoulade, rye, roe	
Whisky Cured Ocean Trout	26
baby beets, pickled cherries, rye cracker, stout mustard, walnuts, dill	
Wild & Brown Rice Salad	28
roast brussels sprouts, black vinegar, pickled vegetables, daikon, mushrooms, avocado & wasabi butter	
Roast Free-Range Chicken Salad	30
koji pumpkin, cucumber, pickled wakame, mirin & sesame vinaigrette, roast nori furikake, pumpkin seeds	
Winebar's Charcuterie Plate	38
venison & mountain pepper terrine, sherry parfait, jamón, kunzea, duck leg & pork jowl rilletes	

Cheese Menu

1 cheese 14

2 cheese 22

3 cheese 30

4 cheese 36

Served with lavosh & quince paste

Cabot Clothbound Cheddar

USA

A moist and crumbly cheddar with a sweet, tangy caramel flavour

Marcel Petite Comté

France

Raw, cow's milk cheese, semi-hard with a nutty texture & sweet flavour

Le Marquis 'Brie Fermier de Ramboillet'

France

Traditional French brie with a mild & buttery finish

Perenzin Caciottone Capra al Foglie de Noce

Italy

This goat's milk cheese is wrapped in leaves from local walnut trees which give it a mild herbaceous character

Le Peral

Spain

A sweet cow's milk blue with a soft, moist texture and a savoury finish

Le Jack

Australia

Camembert style goat's milk cheese with a nutty & earthy flavour