

COPYCAT

Dining Room — Spring Summer 21

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| Fried Globe Artichokes, Hummus, Salt Bush, Za'atar (v, gf, df, nf) | 18 |
| Cobb Lane Sourdough, White Bean Skordalia (v, df, nf) | 3 each |
| Beetroot, Almond Tarator, Smoked Almond, Pomelo (v, gf, df, nfo) | 17 |
| Marinated Spring Bay Mussels, Saffron, Harissa, Red Onion, Sourdough | 20 |
| Ceviche, Aji Verde, Bronze Fennel, Finger Lime, Pickled Jalapeño (gf, df, nf) | 22 |
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| Ancient Grain Salad, Spiced Cauliflower, Raisins, Herbs, Lemon Dressing, Nuts & Seeds (v, gf, df, nfo) | 18 |
| Stracciatella, Caponata, Pine Nuts, Pangrattato (vg, gfo, nfo) | 22 |
| Baharat Roasted Heirloom Carrots, Garlic Yoghurt, Puffed Wild Rice (vg, gf, nf) | 17 |
| Green Leaf Salad, Pickled Red Onions, Sumac, Orange Dressing (v, gf, df, nf) | 12 |
| Kipfler Potatoes, Sage, Cumin Salt (vg, vo, gf, nf) | 14 |
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| Leek Tarte Tatin, Almond Fetta, Hazelnut Dukkah, Red Vein Sorrel (v, df) | 32 |
| Twice Cooked Half Chicken, Anticucho Sauce (gf, nf) | 34 |
| Pan Fried Baby Snapper Fillet, Nettle Emulsion, Coastal Vegetables, Sunflower (gf, dfo, nf) | 38 |
| 300g Porterhouse On The Bone, Charred Baby Leek, Black Garlic Aioli (gf, nf) | 39 |
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| Baked Vanilla Cheese Cake, Peach, Black Sesame Brittle, Lemon Verbena (vg, gf, nf) | 16 |
| Bombe Alaska, Salted Macadamia, Chocolate (vg, gf) | 18 |
| White Chocolate Mousse, Pain D'epices, Fig (vg) | 17 |
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| A Selection Of Australian & International Cheeses | |
| Served with Quince & Lavosh (gfo, nf) | 13/24/32 |
| St Colomba Blue, Cow's Milk, Australia | |
| Arpea, Semi Soft Washed Rind, Sheep's Milk, France | |
| La Dame, Semi Hard, Goat's Milk, Australia | |