



SMALL PLATES

“BREAD+ BUTTER” SOURDOUGH (GFO, V) \$12

- Cultured Butter

- Garlic Butter

BRUSCHETTA (GFO, V)

- Prosciutto, Bocconcini, Pesto \$22

- Tomato, Basil, Parmesan \$19

TARKINE FRESH OYSTERS (GF)

- Natural \$23/half dozen, \$35/full dozen

- Finger Lime Yuzu Mignonette \$25/half dozen, \$38/full dozen

LABNEH SALAD (V) \$18

Chervil Labneh, Cucumber, Tomato, Kalamata Olive, Parsley, Dill,
Sumac-Lemon Vinaigrette

CHARRED CORN (GF, V) \$24

Smoked Chipotle Mayo, Grated Grana Padano Cheese, Tajín

CHARRED LAMB SKEWERS (GF) \$27

Cumin, Coriander, Eshallot, Szechuan Pepper,
House Chilli Flakes Seasoning, Almond Emulsion

WILD MUSHROOM ARANCINI (V) \$21.5

Neapolitan Sauce, Parmesan

Vault



MATHS

CHARRED EGGPLANT (GF,V) \$32

Hummus, Burnt Honey Teriyaki, Parmesan Emulsion, Sesame, Seasonal Salad

Recommended Wine: Moore's Hill Riesling \$14.5

HERBS COUSCOUS (VG) \$34

Grilled Tofu, Broccolini, Bok Choy, Smoked Relish, Herbs

Recommended Wine: Josef Chromy Pinot Gris \$15.5

SPAGHETTI POMODORO WITH BOCCONCINI (V) \$38

Spaghetti, Tomato Sugo, Bocconcini, Confit Garlic, Basil

Recommended Wine: Moore's Hill Pinot Noir \$15.5

SEAFOOD LINGUINE \$43

Scallop, Calamari, Prawns, Nduja Paste, Fermented Chilli Butter, Grana Padano Cheese, Chives

Recommended Wine: Moore's Hill Riesling \$14.5

FISH OF THE DAY (GF) \$50

Fish, Cloudy Bay Diamond Clams, Pan-seared Scallop, Fish Roe, Squid Ink, Basil, Beurre Monté

Recommended Wine: Pooley Pinot Grigio \$16.5

Vault



MATHS



LAMB RUMP \$58

Couscous, House Gochujang Sauce

*Recommended Wine: Kalleske Moppa Shiraz \$15.5
Moore's Hill Riesling \$14.5*

CAPE GRIM SCOTCH FILLET (GF) \$54

Housemade Chimichurri, Beef Jus, Herb Mashed Potato, Broccolini

Recommended Wine: Kalleske Moppa Shiraz \$15.5

CONFIT DUCK LEG (GF) \$42

Chorizo Lentil Stew, Fresh Herbs, Lemon Zest

Recommended Wine: Bream Creek Pinot Noir \$17.5

SPATCHCOCK (GF) \$50

*Charred Whole Spatchcock, Signature Sriracha Emulsion,
Charred Seasonal Greens*

Recommended Wine: Small Wonder Landscape Rosé \$13.50



Vault



CHARRED TOMATO & STRAWBERRY WITH
THAI GREEN CURRY EMULSION (GFO,VG) \$18

CHARRED BABY COS LETTUCE &
BROCCOLINI WITH CREME FRAICHE &
BUTTERMILK SAUCE (GF,V) \$23

CRISPY CHAT POTATO WITH
BRAVAS & AIOLI (GFO,V) \$15

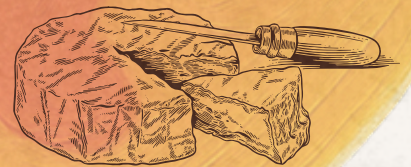
CHARRED BROCCOLINI (GF,VG) \$18

SWEET POTATO FRIES (VG) \$12

MIXED GARDEN SALAD (GF,VG) \$12

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DESSERT & CHEESE



CRÈME BRÛLÉE (GF) \$20

CHURROS WITH ICE CREAM & CHOC
SAUCE \$22

AFFOGATO (GF) \$22

PORTUGUESE BISCOFF SERRADURA \$22

BERRY SORBET (GF) \$14

CHEESE & CURED MEAT PLATTER (GFO) \$54

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KIDS



FISH & CHIPS \$14

NUGGETS & CHIPS \$14

KIDS PASTA \$14

KIDS ICE CREAM \$7

COLOURING BOOKS AVAILABLE!

Vault