

SPRING MENU

smoky bay oyster, chardonnay vinaigrette 6 ea

chargrilled garlic and herb buttered bread 6 ea

raw prawn in lemon and honey, confit chicken wing, beurre noisette 12 ea

sweet tomato, fennel and gorgonzola tart 12 ea

pork neck capocollo plate 18

melon, buffalo mozzarella and prosciutto, grissini 24

escabeche of garfish, saffron, herbs, currants, carrots 24

smoked pork rilette, mustard pickle, crispy fig and fennel bread 23

raw tuna, goat curd, broad beans, roasted tomato and orange vinaigrette 34

beef carpaccio, vincotto grapes, parmesan, fried anchovy and garlic 33

chargrilled occy, chipotle, bitter greens, whipped white bean 36

spring risotto, broad beans, asparagus, peas, basil, creme fraiche 28

house made spaghetti, goolwa pippies, fermented chilli, herbs, garlic, white wine 36

chargrilled swordfish, braised bouillabaisse potatoes, cacciatore, red harissa 42

grilled 375 g porterhouse, broad leaf rocket, parmesan, mustard oil 52

confit duck leg, parsnips, pear caramel, walnut vinaigrette, cotechino 46

stout braised sticky beef short rib, buttered spätzle, salsa verde, green beans 45

spring salad of witlof and macadamia 14

fried potatoes, rosemary and garlic 14

semifreddo of pistachio and pink peppercorn, roasted strawberries 16

white chocolate mascarpone, coconut sorbet, pineapple butterscotch 16

dolce latte gorgonzola, honey figs , freshly baked focaccia 16

** please let us know of any dietary requirements before ordering*

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