



- all of our dishes are designed to share -

SMALL PLATES

Fennel and Garlic Salami with cornichons
and crusty sourdough GFO 16

Char Grilled Eggplant with sesame and paprika on a chervil,
parsley & sorrel salad with white grape vinaigrette GF DF 16

Chicken Liver Parfait with red currents
and seeded sourdough baguette GFO 18

Charcoal Scallops with pea puree, pancetta and celery shoots GF 22

Salmon Rillettes with riesling jelly,
tarragon and a squid ink coral wafer 18

Kingfish Sashimi with fresh dill, paprika
and a cucumber, chilli & lemon dressing GF DF 18

Grilled Chorizo with olives, roasted cauliflower,
parsley, chives and a lemon saffron dressing GF DF 19

LARGE PLATES

Pan Roasted Barramundi with charred corn & barley,
fresh rocket, toasted hazelnuts and skordalia 32

Parmesan Artichoke Tart with heirloom tomatoes,
#5 basil pesto, olives and pine nuts 28

Crispy Skinned Pork belly with buttered pumpkin cream, baby kale,
toasted almonds and an apple cider & pink pepper sauce GF 29

Roasted Lamb Rump with fresh heirloom tomatoes, roast garlic
and sage sourdough, #5 basil pesto and a red wine reduction 32

Confit Duck Leg with crispy potato, broccolini and a
cherry, pinot noir and black pepper jus GF DF 34

ON THE SIDE

Hand Cut Chips with smoked parmesan and mayonnaise GF 9

#5 Leaf Salad with grated free-range egg and seeded mustard dressing 9



*Please take a photo of our Covid Safety QR code with
your smart phone and follow the prompts. Stay safe xx.*

*A 10% surcharge will
be applied on Sundays.*

Please inform your waiter of any allergies. We will do our best to accommodate your dietary needs.
*** Due to our open kitchen environment, we cannot be held responsible for traces of allergens.