



Snacks

Bread & smoked seaweed butter	3.5 pp
Abrolhos Island Scallop, curry leaf butter	9 ea
Sydney rock oyster (Flinders Oyster company) w/ <i>finger lime mignonette</i>	7 ea
Toolunka creek marinated olives	9
Bowl of pistachios	9

Small plates

Split jumbo tiger prawns coriander, chilli, lime butter	12 ea
Barbecued leeks, smoked Flinders mussels, garlic romesco	21
Confit Pork belly, wood fired peaches, green beans, hazelnut	23
Bluefin tuna crudo, ginger, cucumber, chives	27

Flatbread

ox heart tomato sauce, white anchovy, chives	24
nduja "en-du-ya", boat shed goats cheese, fennel butter, hot honey	25
San danielle prosciutto, tomato, straciatella	26
Hawke's zucchini, buratta, pistacchio, parmesan & basil (v)	27

Large plates

Agnolotti dal plin, ricotta, lemon, peas, parmesan (v)	39
Spanner crab tagliatelle, confit tomato, chili, pangrattato	46
Sea bream fillet, lemon & parsley sauce	48
Salt baked hispi cabbage, malt tar, pine nuts, raisins (v)	32
Organic Inglewood half chicken crown, butter beans, lemon & thyme	42
Hopkins river 400g sirloin on the bone, peppercorn sauce	60
O'Connor 500g rib eye, cavolo nero, chimi churri	110

Sides

Peninsula Leaves, CJ's garden herbs, house dressing.	14
Confit Hawke's potato, gruyere, cracked pepper	16
Cucumber salad, fennel, baby gem, radish, lemon yoghurt	17
Shoestring fries, garlic aioli	14

Sweets

Boat shed 'black pearl' ashed goats cheese, burre bosc jam	15
Harts farm apple cider & elderflower trifle	15
Cuvée chocolate mousse, peanut butter ice cream, raspberries	14
Negroni sorbet	12

*We endeavour to support local producers where possible, these include:
Hawkes farm / Harts farm / Southern sea greens/ Cuvée chocolate /
Flinders mussels / Boat shed cheese / Hopkins river beef.
Please ask about any allergens & inform us of dietary requirements.*